**Famous Recipes**
Tabloid section of 28 pages sponsored by Federation of Women's Clubs with today's Washington Post.

# The Washington Post

**The Weather**
Today—Cloudy, slowly rising temperature followed by snow.
Tomorrow—Snow and colder.
Yesterday—High, 23; low, 10.
Details on Page 14.

NO. 21,776 | Entered as Second-Class Matter, Postoffice, Washington, D. C. | WASHINGTON: WEDNESDAY, JANUARY 29, 1936 | ***** | THREE CENTS

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# King George Buried Beside His Ancestors In Old Castle

## Many in Vast Crowds Faint as Cortege Leaves London.

## Edward Scatters Earth Upon Coffin

## Envoys of 47 Nations at Grave; Millions Hear Services.

By the Associated Press.

Windsor, England, Jan. 28.—George V was buried beside the bodies of his father and mother today in the vaults under the chapel of his 1,000-year-old castle.

He was laid to rest after a simple service—in contrast to the pageantry of a great funeral procession which brought his body here from Westminster Hall, London.

The mighty of Europe walked behind his coffin, borne through massed hundreds of thousands. The great empire was stilled in final tribute. Two minutes of silence was observed and millions followed the broadcasts of the services.

Before they lowered him into the vault they removed the symbols of his kingship—the crown, scepter and orb.

The Archbishop of Canterbury commended George's soul to God, his body to eternal peace. Then Edward VIII, his son and successor, sprinkled earth from a silver urn on the coffin as it was lowered into the crypt.

**Then Leads Queen Away.**

As the plain oak coffin disappeared, Edward stepped back and turned to the Queen Mother Mary and took her arm.

A gleam of sunshine flashed across the chapel and touched the diamonds of the royal crown, where it rested in the nave. Slowly the King and the Queen Mother walked away.

Five foreign kings, the President of France, and a host of princes and notable commoners bowed their heads before the bier. Among them was Norman H. Davis, chief representative of President Roosevelt and the people of the United States.

They walked in two processions, from Westminster Hall, London, to Paddington Station and again from the station here to the chapel.

Millions of George's subjects gave him a tremendous farewell, and because the cortege could not get through the crowds in London the funeral schedule was 33 minutes behind.

Hundreds of persons fainted or were injured and the St. John's ambulance brigade announced nearly 10,000 cases had bene attended in London during the procession, 3,000 more than in last year's jubilee processions. One person died.

**Police Ride Down Crowds.**

Police were forced to take drastic action to clear the roadway and angry shouts went up from thousands at Hyde Park when police rode among them and forced them back to side streets.

The body was brought from this tumult to the quiet country town of Windsor by rail and was taken through the narrow streets along the winding castle road, past the famous tower of the chapel.

The old Sebastapol Bell, which was captured in the 1855 siege of Sebastapol and tolls only at the funerals of sovereigns, broke its long silence and six jackdaws, startled, fluttered about the tower, which overlooks a beautiful stretch of the Thames.

One hundred thousand persons were massed along the mile and a half from the railroad station to St. George's Chapel. The train arrived at 1:08 p. m. (8:08 a. m., Eastern standard time), 33 minutes late.

Bluejackets pulled the gun carriage bearing the coffin. Behind walked King Edward, his head bowed, and his three brothers. There were no funeral marches as

Continued on Page 5, Column 2.

# *Loeb Knifed to Death By Fellow Prisoner*

Copyright by A.P.

*JAMES DAY.* *RICHARD LOEB.*

## "Crime of Century" Figure Stalked to Anteroom and Mutilated, Much Like He and Leopold Left Bobbie Franks 12 Years Ago.

By the United Press.

Joliet, Ill., Jan. 28.—Richard Loeb, who with Nathan Leopold committed the "crime of the century" until the Lindbergh kidnaping, was stabbed to death today in the State Penitentiary.

The co-slayer 12 years ago of little Bobbie Franks, ended his life term on a prison hospital cot, dead from 25 to 35 razor cuts inflicted by James Day, 23, another convict, who fought with Loeb in an ante room off the prison dining room after lunch.

"Loeb was simply cut to pieces," Coroner E. A. Kingston said. "The razor slashes were from two inches to 2½ feet long. The most deadly was a 3½-inch slash which severed his jugular vein. This was sewed before he died, but the loss of blood was enough to cause death."

Day stole the razor in the prison barber shop this morning. As he fought with Loeb the latter knocked him down several times. He came up the last time with the razor in his hand.

He slashed a score of times with it before guards intervened. Loeb lay on the floor, mortally wounded.

Day told investigators tonight that Loeb had made improper advances to him.

Loeb, who conducted a prison correspondence school, went into the anteroom to inspect it. He had planned to convert it into a class room. Since he was sentenced for his experiment in murder 11 years ago, he had taken correspondence courses in several subjects, one of them Latin, which he started from Columbia University in 1927.

Day followed him. In a moment they were scuffling. Loeb knocked Day down. Day brought the razor into play.

The brawl was stopped by Capts.

Continued on Page 14, Column 3.

# Bonus Bonds Face Delay Until July 1

## Roosevelt Fears Issue Will Be Impossible Before Then.

## 38,000,000 New 'Baby' Securities Rushed for Veterans.

While President Roosevelt and his fiscal advisers were still studying means of raising funds for payment, Federal machinery was set in motion yesterday on a record-breaking scale to pay an estimated 3,500,000 World War veterans their bonus this summer in the form of baby bonds.

Whether additional taxation will be necessary to meet the Government's new $2,491,000,000 obligation is still undecided. The President said at his press conference, as the last of 6,000,000 application blanks were being turned out at the Government Printing Office and the Bureau of Engraving and Printing was preparing for one of the largest and most urgent "rush" jobs in its history. It must produce 38,000,000 baby bonds by June.

Though every phase of the herculean job has been marked "rush," President Roosevelt announced that the first of the baby bonds probably won't be delivered until July 1. Previously it had been stated the bonds, in $50 denomination, would be distributed and ready to be cashed on June 15.

**Extra Workers Needed.**

Work on the design of the new bond was to be completed today at the Bureau of Engraving and Printing which, along with the Veterans' Administration, is planning to take on several thousand extra workers to get the cashable paper out on schedule.

In spite of these and other emergency measures, the President explained at his press conference that delivery of the bonds before July 1 is unlikely and that even then only a portion of them will go out. It will be another six or eight weeks, he estimated, before all of the bonds can be delivered.

He said there are no immediate prospects of a decision on the question of funds to finance the bonus and farm legislation. Possible means are still under study, he declared, and it is still too early to tell whether additional taxation will be necessary.

While fiscal leaders were seeking means of raising funds, work proceeded at unprecedented speed on the mechanical phases of the job, greatest of its kind ever to confront the Federal Government.

Application blanks began rolling off rotary and offset presses at the Government Printing Office a few minutes after President Roosevelt's bonus veto was overridden in the Senate Monday. Five million were printed within 24 hours after the Senate's action. By last midnight the entire order—6,000,000—was filled and the blanks, except for those to be distributed here, were in the mails.

**Engraving Is Rushed.**

A. E. Giegengack, public printer, explained that the blanks were set in type and locked in forms over the past week-end. Hence, it was a matter only of starting up the presses when word came that the bill was law.

The Bureau of Engraving and Printing faces a job which is far greater. While the G. P. O. was not compelled to put on extra help to fill the record-breaking rush order, the engraving bureau will have to add several hundred employes in order to produce 38,000,000 of the baby bonds by June.

Alvin R. Meissner, creator of numerous special postage stamps, has received the assignment of designing the $50 baby bond. The bonds, for the sake of speed, will have several composite features. Meissner will not execute an entirely new design but will adapt several characteristics which have been used in the past, such as borders and ornamental matter.

The design must be approved by Secretary of the Treasury Morgenthau before work can proceed in volume. A Treasury spokesman said it is expected that the first of the bonds will come off the presses in two weeks. He emphasized that all extra employes drafted for the emergency will be taken from civil service rolls.

The same point was made by the Veterans Administration, which will hire upward of 2,500 temporary employes here and in the field to take

Continued on Page 3, Column 2.

# Al Smith 'Changed Allegiance' In Face of Foe, Robinson Says; Talmadge Supporters Gather

## Governor Denies Rumor His Hat Is in Ring for Presidency.

## Southern Faction Seeks Aid in North

## Executive Committee Drafts Indictment of Roosevelt.

By Franklin Waltman, Jr.
*A Staff Correspondent.*

Macon, Ga., Jan. 28.—Meeting here in "convention" tomorrow with the avowed purpose of organizing the Southern States against President Roosevelt's renomination, a group of Jeffersonian Democrats tonight cast about for means of bringing dissatisfied northern Democrats into working alliance with them.

The meeting here tomorrow is sponsored by Gov. Eugene Talmadge, sharp-spoken critic of the New Deal, and the Southern Committee to Uphold the Constitution, of which John Henry Kirby, Houston (Tex.) lumberman, is chairman. The executive committee of this group met in closed session tonight.

Gov. Talmadge and Kirby brought up the idea of the Southern Democrats in rebellion against their party's national leadership joining hands with the Northern Democrats in an effort, first, to block the renomination of President Roosevelt, if that is possible, and, secondly, to bring about his defeat in November if he is renominated.

**Applaud Al Smith.**

Both leaders, seconded enthusiastically by the Rev. Gerald L. K. Smith, spokesman here for the forces of the late Huey P. Long, applauded the denunciation of the New Deal Saturday night by Alfred E. Smith.

"We are friends of all foes of President Roosevelt," asserted the Rev. Mr. Smith, who, it is said, swung 5,000 Long dissenters to support of the "Kingfish" by prayer.

Al Smith's sharp indictment of the New Deal and his threat to "take a walk" if the Democratic national convention in June indorses the Roosevelt Administration, along with the overwhelming victory in Louisiana of the Long "share-the-wealth" faction, has infused the Talmadge-Kirby Jeffersonian Democrats with new hope and enthusiasm.

**Predict Loss of 5 States.**

They visualize the possibility of Al Smith persuading a half dozen or more of the Northern States to send to the Philadelphia convention delegations hostile to President Roosevelt.

They contend, although they do not reveal the basis for such claims, that they will be able to carry five Southern States against President Roosevelt for the nomination. Thus they see a chance of blocking the President's renomination unless the two-thirds rule is changed.

In making the claim of five southern States against renomination of the President, the Rev. Smith included Louisiana and Georgia. He declined to name the others, but presumably he had in mind Alabama, Arkansas and Mississippi. But it is problematical whether Georgia, much less the latter three States, can be taken away from President Roosevelt—while, of course, these Southern Roosevelt foes are more optimistic about what the North will do than anti-New Deal leaders in that section.

Who the "somebody" is who will take the delegations of these Southern States away from President Roosevelt is not disclosed—indeed, the general atmosphere here is one of loose talk without supporting facts.

In Georgia, Gov. Talmadge is confidently expected to cross swords with President Roosevelt, either in a preferential primary or before the Talmadge-controlled State Demo-

Continued on Page 7, Column 1.

*Figures on Yesterday's Political Front*

*Left to right—Gov. Eugene Talmadge of Georgia, Senator Joseph Robinson and Senator William Borah.*

# *All Persons Over 60 Deserve $50 Pensions, Declares Borah*

## Townsend Plan Branded Impractical in New York Speech Opening '36 Campaign in East; Senator Urges 'Hands Off' in Europe.

Special Dispatch to The Post.

New York, Jan. 28.—Speaking before several thousand persons in Brooklyn tonight in his first Eastern speech of the 1936 campaign, Senator William E. Borah, of Idaho, declared:

The Townsend old-age pension plan is "impractical." He favored pensions of $50 or $60 a month for the aged.

His denunciation of any neutrality policy which would "try to stop a foreign war," and called for "complete divorcement from political embroilments of other nations."

Assailed "amendments to the Constitution through the usurpation of Congress or the usurpation of the Executive Department."

Condemned unlawful delegation of powers by Congress and called laws promulgated under such delegation as arbitrary as "decrees of Mussolini."

Challenged those who have questioned his fitness for the Presidency and called upon those who would "pull the strings in hotel rooms" to "come into the open."

Renewed his attack on monopoly and declared that if it came to a choice the people would prefer "Government regimentation" to monopoly regimentation."

Demanded "a living platform" to "take care of the people as a whole."

The Senator spoke under the sponsorship of the Borah-for-President organization headed by W. Kingsland Macy, William Ziegler, jr., and Howard Ameli, former United States attorney. Ziegler proposed Borah for the Republican nomination for the Presidency, saying that while "we have been lulled to our slumbers by fireside talks and bedtime stories," the picture is changing and "American horse sense is asserting itself."

Borah was subjected to some heckling for his opposition to recent anti-lynching legislation, but he expressed willingness to support any bill "about which there is no doubt of constitutionality" and by which the Federal Government can prevent lynching.

He referred to Alfred E. Smith's speech before the Liberty League in Washington last Saturday as a "most pathetic funeral oration over the dead body of the 1932 Chicago platform." Then he asserted that the election this year "will not revolve around a dead platform, but

Continued on Page 7, Column 2.

## Brown Derby Converted to High Hat, Asserts Senate Leader.

## Attacks New Yorker On His Own Words

## Recalls Charges Made by Hoover Against Governor's Socialism.

By Felix Bruner.

Replying in behalf of the New Deal to Alfred E. Smith's Liberty League speech, Senator Joseph T. Robinson (Democrat), Arkansas, last night accused Smith of "changing allegiance in the face of the enemy."

Speaking over the radio, the Democratic leader of the Senate, who was the candidate for Vice President when Smith was a candidate for President in 1928, recalled the New Yorker's own speeches to prove that Smith had advocated and championed "every basic principle that has been written into law by the Roosevelt Administration."

In charging that Smith had abdicated his own position, Robinson used much the same tactics that Smith used when he accused the Administration of forsaking the 1932 Democratic platform. Only once did Robinson refer directly to the charges that platform pledges had been violated. In this reference, he said that Smith in his speech had not read all the platform, that he had not read the section concerning stock market manipulations.

**Members' Wealth.**

Throughout his talk Robinson made much of the wealth of the Liberty League members.

"The brown derby," he said, "has meen discarded for the high hat; he has turned away from the East Side and those little shops and fish markets, and now his gaze rests lovingly upon the gilded towers and palaces of Park avenue."

Senator Robinson chose as the "text" of his talk a quotation from the twenty-seventh chapter, twenty-second verse of Genesis: "The voice is Jacob's voice, but the hands are the hands of Esau." He called Smith's speech "barren and sterile, without a single constructive suggestion for meeting the great social and economic problems confronting this Government." Smith's program, he said, was "just a rehash of confusing and meaningless generalities."

**Challenges Statement.**

Challenging Smith's charge that the Roosevelt Administration had accomplished nothing, Robinson said:

"In the three years of the New Deal as compared to the last three years of the Old Deal, unemployment has declined 30 per cent; cotton, wheat and corn have increased 100 per cent or more in value; industrial production has gone up 51 per cent; listed stocks have increased 134 per cent in value, and listed bonds 22 per cent."

"Bear in mind," he continued, "that when the Roosevelt Administration came into power, hungry and abandoned men in the cities were searching the garbage pails for waste scraps and American farmers were halting court foreclosures by physical force—which borders little short of revolution. And Gov. Smith says there has been no progress!"

Robinson recalled that President Roosevelt" had not been in the White House 24 hours" before business leaders began insisting that he "do something."

**'Saved the Banks.'**

"The President and the Congress," he said, "responded to their appeals, saved the banks and in saving them also saved the insurance companies; saved the railroads, the farms and the homes. No sooner had these suppliants been made secure, than they began to complain of the very processes by which their fortunes had been preserved against bankruptcy."

"Looking at the record," Robinson recalled a speech made by Smith before Harvard alumni in 1933 in which he recalled the accomplishments of his administration as Governor of New York. Smith had said he had been called socialistic, and added that the thing that must be feared is not concentration of power in the hands of the executive but the power of organized minorities.

"Yes," Robinson said, "those were Mr. Smith's words. Somehow I think there must be two Al Smiths.

Continued on Page 6, Column 1.

# Farm Bill Sped Despite Doubts Of Its Validity

## Senate Committee Ready to Vote, Facing Fight on Other Plans.

By Robert C. Albright.

In the face of admission by Administration witnesses that the Wallace farm bill probably does not comply with the requirements suggested in the Supreme Court's AAA ruling, the Senate Agriculture Committee is prepared to report the measure favorably today or tomorrow, it was indicated last night.

Influenced by letters from farmers demanding relief, and spurred forward by testimony of Government lawyers that the AAA was constitutional despite what the Supreme Court had to say, a majority of the committee last night appeared ready to vote for the first of at least three bills to be offered to place the Administration's new farm plans into execution.

A meeting of the group to take final action was summoned by Chairman Ellison D. Smith, as Secretary of Agriculture Henry A. Wallace took the radio microphone to brand the Supreme Court's refund of impounded AAA taxes to processors as "probably the greatest legalized steal in American history."

**Two Fights Impend.**

Two noteworthy fights—one to substitute the export debenture plan for the Administration's farm program, and the other to recommend inflationary methods of boosting farm prices—will precede the committee's final vote on the bill.

At least two Administration measures will follow the farm bill before Congress, it was said in an authoritative quarter. The first, probably offered as a rider on one of the supply bills, would appropriate funds to finance the revised Wallace program. The second will provide taxes, probably excise levies, to raise the needed farm funds.

In a new inflation drive, Senator Elmer Thomas (Democrat), Oklahoma, last night canvassed fellow members of the Agriculture Committee in behalf of a plan to incorporate in the committee's report recommendations that the President use his present powers to expand the currency and devalue the

Continued on Page 2, Column 1.

# Smith Is Booed By 1,700 Mine Delegates Here

## John L. Lewis Attacks Former Governor as Utterer of 'Political Gibberish.'

Seventeen hundred mine union delegates booed Al Smith, applauded a proposal to back legislation curbing Supreme Court powers and joined in a pledge of unanimous support of President Roosevelt and the New Deal yesterday at the opening sessions of the thirty-fourth international convention of the United Mine Workers of America.

The 1,700 men represent 600,000 miners in the country.

Dominated by the organ voice of burly John L. Lewis, the union president, who called the former Governor of New York "a gibbering political jackanapes," the convention quickly settled down to a somnolent afternoon of routine report reading and committee naming after the excitement of the morning session.

**To Last Two Weeks.**

The meetings will last two weeks, it is expected, and during that period will struggle with the problem of how far to go in fighting the executive council of the American Federation of Labor in the crafts union vs. industrial union battle. The mine workers favor the industrial union program, pointing to the failure of the A. F. of L. to enlist more than 3,000,000 of the

Continued on Page 7, Column 2.

# Principal Upheld In 'Flogging' Case

A vote of confidence was accorded last night to William B. Marks, Takoma-Silver Spring Junior High School principal, at a mass meeting called to consider charges that he "flogged" several students.

After the meeting, Dr. Edward W. Broome, Montgomery County schools superintendent, assured a group of parents dissatisfied with the action of the meeting there would be "no more corporal punishment" in county schools.

By a vote of 23 to 21 the parents adopted resolutions voicing "our support and confidence" in Marks, after the principal was both praised and assailed by speakers.

Marks was not present.

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# Gov. O. K. Allen Dies at 55; Noe Assumes Post

## Leader of Long Machine Is Stricken Suddenly at Baton Rouge.

By the Associated Press.

Baton Rouge, La., Jan. 28.—Gov. Oscar Kelly Allen, who rose to power with Huey P. Long and inherited the political leadership left by the late Senator, died today of a cerebral hemorrhage.

Apparently in excellent health and spirits, the 55-year-old Governor and Senator-designate to fill the unexpired term of Long was stricken suddenly as he prepared to leave the executive mansion for his offices in Louisiana's skyscraper Statehouse.

He died within an hour, his wife and two of his children at his bedside.

The news spread quickly, shocking the State with the knowledge that the second of the two men who helped build a political empire without comparison in American history had passed.

**Officials Gather.**

Like his late ally, Allen often was the center of political tempest. Only last week he figured largely in sweeping into office a new State administration in a landslide victory which followers of Long declared a "vindication" of his policies.

Allen's death automatically made Lieut. Gov. James A. Noe, of Monroe, a high lieutenant in the Long-Allen political organization, the chief executive, but again left vacant the United States Senate seat Long occupied before he was slain.

State officials and private citizens who enjoyed the Governor's friendship and political confidence rushed to the executive mansion from over the State.

With tear-filled eyes, Judge Richard W. Leche, of New Orleans, the Long-Allen administration choice for Governor to succeed Allen, arrived at the mansion almost speechless.

He campaigned alongside Allen

Continued on Page 3, Column 5.

# U. S. Steel Nets Its First Profit In Four Years

## '35 Income Is $1,084,917; Compares With '34 Loss of 21 Millions.

By the Associated Press.

New York, Jan. 28.—For the first year since 1931 the United States Steel Corporation operated at a profit, the earnings report for 1935 showed today.

Net income last year of $1,084,917, compared with a net loss of $21,667,780 in 1934.

A marked improvement in shipments of finished steel, reaching the best level since 1931, was indicated by the 1935 total of 7,371,299 tons.

After interest, depreciation, depletion, overhead expenses on iron ore, etc., there was a net income of $4,783,868 in the December quarter compared with a deficit of $1,305,205 in the preceding quarter and a deficit of $10,234,413 for the fourth quarter of 1934.

**Final Quarter Earnings.**

In the final quarter of 1935 net earnings equaled $1.48 a preferred share. For the entire year the earnings were equal to 30 cents a preferred share.

Directors of the corporation declared a 50-cent dividend on the senior stock, the same rate which has been paid quarterly since January, 1933, when the payment was cut from $7 a year.

The net deficit for the year, after dividends amounting to $7,205,622 on the preferred stock, was $6,120,705, against a deficit on a similar basis in 1934 of $28,873,401, and a deficit of $43,706,745 in 1933.

Myron C. Taylor, chairman, issued a statement following the directors meeting, in which he said the company's pay rolls for 1935 had increased 19.5 per cent over the year before, while the number of employes had risen 2.6 per cent.

Continued on Page 14, Column 1.

# Relief From Cold Seen Here Today

Definite relief from its severest cold wave since the war-time winter of 1917-18 was predicted for Washington by the Weather Bureau last night.

As the District endured its sixth consecutive day of sub-freezing temperatures, officials said they expected readings to moderate this afternoon and reach the low thirties, followed by more snow. The day will be cloudy, the forecaster asserted, and the mercury probably will slide to 10 degrees before dawn. Snow is also forecast for Thursday.

Yesterday was somewhat less frigid than Monday, the maximum reading being 22 degrees at 3:45 p. m., and the minimum 10 at 2 p. m. At 6 p. m. the mercury had sunk to 18, but icy winds still drove relentlessly from the northwest and whipped the Potomac and Anacostia rivers with little mercy. Traffic along the water front was almost at a standstill.

*If . .*

. . . the present national debt of thirty billion dollars—largest in the history of the United States—is to be reduced, what is the best way to reduce it?

- Higher taxes?
- Government economies?
- Combination of the two?

The latest Nation-wide poll of the American Institute of Public Opinion has asked the voters of the country to answer. And the answer appears in

"America Speaks"

*Exclusively in Next Sunday's*

Washington Post

# Marine Band 'Plays' Vengeful New Deal Tune, Walks Out Behind Navy on Women Patriots

By Edward T. Folliard.

The United States Marine Band walked out on 500 patriotic women gathered in the ballroom of the Mayflower Hotel last night without playing a note, thus avenging an attack on the New Deal the night before by former Secretary of State Bainbridge Colby.

The retreat of the bandsmen—an unprecedented snub—was ordered by Henry Latrobe Roosevelt, Assistant Secretary of the Navy, according to reports.

Last night's banquet was that of the Women's Patriotic Conference on National Defense, an organization including every patriotic organization from the Daughters of the American Revolution to the American Gold Star Mothers.

Earlier in the day Assistant Secretary Roosevelt had ordered three high-ranking officers to cancel speeches at the business sessions of the conference.

But despite this, the women were confident that the Marine Band would keep its appointment to play at the banquet.

This confidence was strengthened when the bandsmen, gay in their scarlet tunics, marched into the ballroom about ten minutes before the banquet was to begin. Led by William F. Santelmann, they took their places on the flag-garlanded stage. Clarinets, tubas, violins and bull fiddles came out of their cases, and in a moment the musicians were going through the discordant business of tuning up.

Then came the order to disband and get back to the barracks.

Just how this was delivered was not known to the women patriots, but one report was that a courier in mufti brought the word.

Capt. Taylor Branson, leader of the Marine Band, when questioned later at his home, said:

"We were ordered to leave. Who gave us the order? Well, I am too good a Marine to tell you that. You'll have to ask the office of the major general commandant tomorrow."

Maj. Gen. John H. Russell, commandant of Marines, said he knew nothing of the order.

Assistant Secretary Roosevelt said:

"I have nothing to say about it at all."

Mrs. Harriet Vaughn Rigdon, national president of the Dames of the Loyal Legion and chairman of the conference, was on her way to the banquet when she was told that the Marine Band had packed up and gone.

If she was startled she didn't show it.

"We will have music," she said.

Thereupon she dispatched a lieutenant to get four musicians from Sydney's Orchestra in the Mayflower. They appeared in time, but they charged the regular union rate. The Marine Band would have played gratis.

The banquet, despite the absence

Continued on Page 11, Column 2.

# Neutrality Bill Recommended By House Unit

### Majority Considers it Step Toward Peace; Tinkham Sees Danger of War.

*By the Associated Press.*

The Administration's permanent neutrality bill was recommended formally to the House yesterday by the Foreign Affairs Committee as a step toward peace, but immediately was criticized by one committeeman as likely to lead the country into war.

Chairman McReynolds (Democrat), Tennessee, said in his report that the committee had taken a "middle ground" between making the bill mandatory and giving the President some discretion.

"If you undertake to put our Chief Executive in a strait-jacket on matters of this kind," he said, "you have to a great extent tied up our country so that it could not use its good offices for the prevention of war."

The bill would provide mandatory embargoes on shipments of actual implements of war and let the President use his judgment in restricting war materials, such as cotton, oil and iron, to a normal peacetime trade volume.

**Tinkham Criticizes Bill.**

Representative Tinkham (Republican), Massachusetts, a committee member, asserted in a statement, however, that "discrimination" between arms, ammunition and implements of war and articles and materials used in the conduct of wars was "indefensible and illogical." He added that "it is also hostile to the peaceful aspirations of the American people."

The entire bill, he said, is more likely to involve the United States in war than to keep it out of a conflict.

Tinkham's statement, apparently foreshadowing a major fight when the legislation reaches the floor, branded the legislation as "unneutral" and making the United States "a puppet state of Great Britain and a subsidiary of the League of Nations."

The discretion to be granted under the bill, he said, "is an expansion of Russian dictatorship in this country."

**Delayed Until Next Week.**

McReynolds said, however, that the committee had given the bill "great study" and a majority of members feel it "is a step in the proper direction and if passed and it becomes a law will aid us in maintaining our neutrality."

He spoke of difficulties in formulating a neutrality bill and asserted that ideas advocated by some neutrality proponents actually were "dangerous" because they would come nearer embroiling the Nation in war than in keeping it out.

The chairman said he expected to wait until next week—possibly the following week—to call it up for debate.

The Senate Foreign Relations Committee, which is hoping to report out the Administration measure within ten days, today plans to question Edwin Borchard, expert on international law at Yale University, who opposed the bill before the House committee.

The Senate committee is expected, too, to consider a proposal by Chairman Nye (Republican), of North Dakota, of the Munitions Committee, that any warring nations be compelled to carry on any trade with the United States on a cash-and-carry plan, with American vessels forbidden to enter hostile waters.

# Politics and People

### Southern Democrats Brought Together at Macon by Bond of Hatred for Roosevelt.

*By Franklyn Waltman, Jr.*

MACON, Ga., Jan. 28.—Nothing is so confusing as the divergent objections which those who will meet here tomorrow as the Southern Committee to Uphold the Constitution raise against President Roosevelt and the New Deal. Similarly there is a divergence of purposes of the various groups scheduled to participate in the meeting.

But, barring some unforeseen development, these divergent groups will be able to meet harmoniously enough, brought together by the committee on a bond of hatred for President Roosevelt, whatever the reason. Hatred may be thought too strong a word unless you have had an opportunity of talking with the arriving "delegates." They are intense in their dislike of Mr. Roosevelt.

• • • •

But why, you ask? John Henry Kirby, chairman of these Jeffersonian Democrats and once a wealthy Texas lumberman, explains his opposition on the ground that "there has been an effort made on the part of the present Administration to substitute some form of socialism or collectivism for the government erected under the Constitution.

Ewing Y. Mitchell, former Assistant Secretary of Commerce and Roosevelt pre-convention manager in Missouri in 1932, who has now allied himself with the revolting Southern Democrats, asserts that under the President's leadership America is now drifting "into the methods of fascism."

A. G. Ewing, former president of the Nashville (Tenn.) Bar Association, another Democrat rebel, says that "I voted for President Roosevelt, but now he is close to communism."

W. H. Strowd, of the same city, is not so certain where we are heading, but he is positive we have left the Constitution, which, he says, "Should be the Bible of civil liberty in America."

• • •

It is clear that the New Deal at the same time cannot be fascist, socialistic and communistic. But the Jeffersonian Democrats attending this "Grass Roots convention" to devise ways of making their opposition to President Roosevelt effective do not care. The terms are ugly-sounding words to them and that is sufficient.

• • •

Gov. Eugene Talmadge, the moving spirit in this rally against the New Deal—he may be indorsed tomorrow as the "convention" choice for the Democratic Presidential nomination and he may not—places the emphasis on President Roosevelt's unconstitutional actions. But listen to the following from the editorial page of the Macon Evening News, regarded as one of the few newspapers in Georgia friendly to the Governor:

"This newspaper is in hearty accord with the contention that the Democratic party must be called back to the faith of our fathers and planted once more on the solid rock of the Constitution under which this country has grown and prospered for a century and a half.

"The meeting has been initiated by the Governor of Georgia as a gesture to the return of constitutional principles in the Federal Government. Such a gesture could carry weight only if it came from one who had not so often and so flagrantly violated the Constitution of his own State. A man who has usurped the power of the purse and abused the power of the sword can hardly carry conviction, even in his own State, as the standard bearer of Constitutional Democracy in national affairs. He is today flouting the most fundamental principle of that constitutional government . . . he can lay no claim to the title of defender of constitutional principles."

• • • •

And if that is not amusing enough, witness the presence here of a delegation from Louisiana, saddened by the death of their new leader, Gov. O. K. Allen, but, nevertheless, preaching the gospel of "share-the-wealth" and "every man a king." In the call for this meeting President Roosevelt was indicted for excessive expenditures and use of the tax power for purposes other than revenue for the Government. But that makes no difference to the Louisiana boys who would give every one $5,000. Here they are:

• • • •

Those familiar with the manner in which this meeting was arranged assert that Gov. Talmadge will be in absolute control of it no matter how many come from other States. The Governor lists the objects of the gathering as (1) "to save the country." (2) "to save the Democratic Party."

Gov. Talmadge believes that both objects may be reached if this "convention" indorses him as the Democratic opponent of President Roosevelt around whom all anti-New Dealers should rally. But some others do not think so—and there may be a few "taking a walk" tomorrow if the Georgian insists on an indorsement. He disavowed such an intention tonight.

• • • •

Georgians do not get excited about their politics. The committee for the President's birthday ball, to be held Thursday night in the municipal auditorium, asked that the decorations put up for tomorrow's anti-Roosevelt meeting there be left for the event the next day. The Talmadge managers agreed.

• • •

For a man who has issued as many statements, written for him by the Democratic national committee publicity director, as Senator Joe Robinson, "The Hand of Esau" is a strange title for a speech.

# Tax Reduction Favored in Poll By Trade Units

### U.S. Chamber Groups Vote for 17 Specific Plans; Majority Ask Cut.

Member organizations of the Chamber of Commerce of the United States have voted overwhelmingly for reduction in Government expenditures and a revision of the Federal tax system, result of a referendum announced yesterday indicated.

The organization voted in favor of 17 specific proposals described as being designed "to bring about a more equitable tax system and to curtail drastically the current high level of expenditures."

The Chamber of Commerce said the voting "clearly indicated that businessmen believe that the current excessive rate of Government spending is discouraging business recovery and retarding employment.

**Balanced Budget Asked.**

Ninety-nine per cent of the votes cast urged a reduction in expenditures to bring about a balanced budget in the near future.

The heaviest vote was in the affirmative on the question:

"Should the fiscal plan include provision that after the budget is balanced expenditures will be further decreased at the earliest practicable date in order that taxes may be reduced?"

The vote was 1,714½ in the affirmative and 3 in the negative.

By a vote of 1,598½ to 79, the member organizations held that combined expenditures of Federal, State and local governments "discourage business, threaten the security of wages and savings, and retard employment"

**Results of Vote.**

In favor of discontinuing Government competition with private business the vote was 1,683½ to 22.

In answer to the question: "Should a substantial portion of Federal revenues be raised by excise taxes at low rates on articles not of first necessity " the affirmative vote was 1,442½ and the negative vote, 177½.

# Glass Drops Fight Against Gov. Eccles

*By the Associated Press*

Announcement by Senator Glass (Democrat), Virginia, yesterday that he would give up his fight against confirmation of Marriner S. Eccles, of Utah, virtually assured Senate approval—probably tomorrow—of President Roosevelt's reorganized Federal Reserve Board.

Glass made known his attitude after the Senate Banking Committee had given a speedy and unanimously favorable report on the six nominations sent to the Senate on Monday by the Executive. A seventh member of the new board is yet to be named.

Eccles, present head of the board, who was renominated for a four-year term, had been opposed by Glass because of his monetary views and also on the ground he had not sufficiently divested himself of banking connections to qualify.

"It's a pretty safe board," Glass repeated yesterday.

Chairman Fletcher (Democrat), Florida, of the Senate Banking Committee, predicted quick Senate confirmation.

# In Congress

## YESTERDAY.

**Senate.**

Not in session.

Agriculture Committee heard Government lawyers say they thought new farm bill constitutional despite Supreme Court's AAA decision.

Senate Lobby Committee launched investigation into semi-political organizations, in new series of questionnaires.

**House.**

Met at noon and adjourned at 5:05 p. m. until noon today.

Debated Interior Department bill.

Applauded demands that Supreme Court powers be curtailed.

Foreign Affairs Committee filed report on neutrality bill.

House Military Affairs Committee voted against reporting bill to place Brig. Gen. William Mitchell on Army retired list.

Agriculture Committee revised Administration's farm bill.

## TODAY.

**Senate.**

Not in session.

Agriculture Committee meets to act on Administration's AAA substitute.

Foreign Relations Committee meets on neutrality bill.

Audit Committee meets on munitions request for additional funds.

Appropriations Committee meets on deficiency bill.

**House.**

Meets at noon.

Debates Interior Department bill.

Labor Committee continues silicosis investigation.

Military Affairs Committee meets on routine bills.

Agriculture Committee considers Administration's farm legislation.

# Groups to Study Jobless Problems

Men huddling over gratings to keep warm, slipping into the Union Station for an hour or so of sleep before being ordered out, sleeping on floors in the missions and "panhandling" for food were vividly described by Adjutant Gilbert S. Decker, of the Salvation Army, at a meeting of the Council of Social Agencies committee on transients yesterday.

Mrs. Margaret Ford, of the Travelers Aid Society, said that her organization is "swamped" with requests to care for families, boys and girls under 21, for whom it cares. She spoke of co-operation of Community Chest family agencies in helping to take care of these people, but said that further assistance was needed. "We are not touching the unattached, homeless and transient man," she said.

Mrs. J. J. O'Connor appointed committees to make certain studies and report to the general committee at the next meeting. Miss Alice Hill, chairman; Mrs. Margaret Ford and Miss Edith Holloway were named to study some permanent plan for the care of transients. Adjutant Decker, chairman; Morris Klass and Miss Beatrice Hodgson to make a study of the national situation. Capt. Rhoda Milliken, chairman; Joseph B. Dayton and D. G. Lunden on the relation of crime to the transient and panhandling situation. Miss Louise McGuire, chairman; James A. Nolan and Miss Florence A. Murray on the transient problem in the city.

# France Refuses Honor; Executioner Is Angry

Paris, Jan. 28 (U.P.).—France's official executioner, Henri Deibler, protested today because his name was not included on the legion of honor new year's promotion list. Deibler—Monsier Paris—has served France for 37 years as master of the guillotine and has sheared off the heads of more than 200 French murderers.

# Mitchell Denied Place on Army List of Retired

### 'Stormy Petrel' Who Quit in 1926 Turned Down By House Committee.

*By the Associated Press*

A House committee yesterday declined to place on the Army list of retired officers the "stormy petrel" of Army aviation of a decade ago, William Mitchell.

Mitchell was a brigadier general when he clashed with the Army and Navy high commands over his belief that the aviation branches of the two services should be unified into a third and entirely separated defense agency. He was court-martialed as a result of the controversy and resigned in 1926.

The House Military Affairs Committee voted yesterday against reporting a bill which would have put Mitchell on the retired officers list with the rank of colonel, receiving a colonel's retirement pay.

Chairman McSwain (Democrat), South Carolina, of the committee introduced the legislation authorizing the President to place Mitchell's name on the unlimited list of retired officers as a colonel "by reason of the distinguished service rendered to his country by the said William Mitchell, who enlisted as a private on May 14, 1898, and advanced through all grades to the rank of brigadier general and resigned his commission on February 1, 1926."

The bill was tabled after long discussions. Several members, it was learned, contended passage of the bill would be detrimental to military discipline and morale.

"Billy Mitchell has a lot of friends on the committee," said one member, "but there were other phases of the question to be considered besides restoring him to the retired list."

Middleburg, Va., Jan. 28 (AP).—Brig. Gen. William Mitchell, who had been ill at his home here for several weeks, left today for New York, where he will undergo treatment at Doctors' Hospital.

# Guatemala Is Topic Of Post Travel Talk

Using colored slides and motion pictures, Prof. John Hutter, of De Paul University, last night described Guatemala and other countries of Central America to a capacity audience, as he delivered the third Washington Post Illustrated Travel Lecture of the 1936 spring series. The lecture was given at the Masonic Auditorium, Thirteenth and New York avenue.

Prof. Hutter, a traveler, lecturer and author, has spent much time in Central America, and in addition to describing the natural beauties of the region, he told something of history of Central America.

Japan will be described in the next Post Travel Lecture to be given Tuesday night at the auditorium, at 8:15 o'clock. The lecturer is Mr. T. S. Miyakawa, a native of Japan, and the lecture is one of the most interesting on The Post program. Tickets may be purchased either at The Post or at the auditorium box office.


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**Ice Institute Elects.**

Harry Hammond has been elected president of the National Capital Ice Institute. M. W. Bennett was elected secretary and William J. McNamara, representative to the Merchants and Manufacturers Association board of governors.


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AT THE PRESIDENT'S BALL

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Just Below F


# Farm Bill Is Speeded

Continued from Page 1.

dollar, as part of the program to raise farm prices.

**Says President Has Power.**

Thomas insisted his proposal contemplates no new legislation, but asks the committee to call on the President to make at least partial use of any one or more of the following five powers he says the Executive possesses:

Devaluation of the dollar to the limit under law, by 2 and 71/210 grains of gold, which Thomas claims would net the Treasury $1,844,437,888 "profit."

Issuance of up to $3,000,000,000 of United States notes. and moving them into circulation by purchase of outstanding interest-bearing Government obligations.

Issuance of currency against silver in the Treasury at a monetary value of $1.29 an ounce.

Purchase of 1,200,000,000 ounces of additional silver, and placing currency in circulation against it.

Increase the money in circulation by as much as $3,000,000,000 by having the Federal Reserve System function under the open market provisions of existing law."

**Warns of Debt Repudiation.**

"All must remember that with our burden of taxes, interest and debts, either the general price level must be raised, additional taxes must be levied, or existing and impending new debts must be repudiated," Thomas said in a circular letter to committee members. "The farm problem is a monetary problem."

Still another inflationary farm proposal is being pushed in committee by Senator Lynn J. Frazier (Republican), North Dakota, coauthor of the $3,000,000,000 Frazier-Lemke mortgage refinancing bill. Frazier said last night he will offer that bill as a rider to some Senate measure, if the House does not act first.

When the committee meets this morning, Senate Minority Leader Charles L. McNary will put forward either the Connally export debenture bill or his own "three-way" export debenture, domestic allotment, equalization fee plan, as a substitute for the Administration's bill. It probably will be rejected.

**Wallace Slaps at Court.**

Leaving yesterday's committee hearing, Secretary of Agriculture Wallace told reporters:

"I am firmly convinced that the bill (Administration's AAA substitute) is constitutional. I think the committee thinks the bill is constitutional. But—constitutional—that means one thing. Passing the Supreme Court means another."

A similar tack was taken by Solicitor General Stanley Reed and Solicitor General M. G. White, of the Department of Agriculture. In testimony before the committee yesterday, Reed said he thought the new bill, like the AAA, is constitutional, but he wouldn't say the courts would hold it so. White placed a broad interpretation on the Constitution's "general welfare" clause.

McNary, in committee, assailed constitutionality of the new bill, which he said was out of line with the high court's ruling, and Senator George W. Norris (Republican), of Nebraska, did likewise. Yet it was Norris who moved that the new bill be favorably reported.

**New Section Included.**

Meanwhile, the House Agriculture Committee incorporated a new section in the bill empowering the Secretary of Agriculture to use local, county and community committees of farmers and the Agriculture Extension Service, or other approved State agencies, in administering farm relief. The House group also is considering a broadening of the bill's language to set out in more detail proposed operation of State's "little AAA's" under grants from the Federal Government, beginning in 1938.

Wallace took the air to criticize the Supreme Court refund to processors of $180,000,000 in impounded processing taxes, in the rice millers' decision, even while his departmental experts were attempting to work out retroactive legislation to recover the taxes. A retroactive excess profits tax scheme is being considered.

At his regular White House press conference, President Rooseelt told reporters that proposals for new farm taxes are still under study. Attorney General Cummings recently said a new farm tax program is "in process" of formulation. More recently, Senator John H. Bankhead (Democrat), of Alabama, told the Senate Appropriations Committee a new tax plan will be forthcoming to finance the Administration's farm legislation.

## Ex-Grand Vizier Dies.

Rabat, Morocco, Jan. 28 (U.P.).—Hadj Omar Taz, 65, former grand Vizier of Morocco, died today.


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BELL-ANS FOR INDIGESTION

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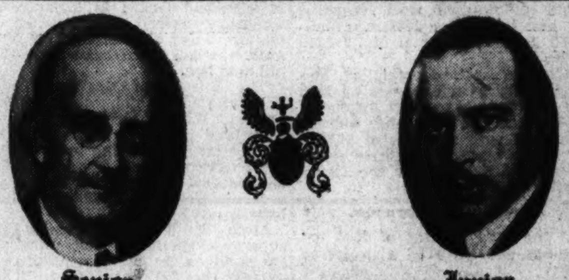


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# 2 Morro Castle Officers Jailed, Company Fined

### Federal Judge Urges More Rigid Enforcement of Maritime Laws.

*By the Associated Press.*

New York, Jan. 28.—Prison terms were meted out to two officers of the ill-starred S. S. Morro Castle today by a Federal judge who called for more rigid enforcement of the maritime laws.

In sentencing Chief Engineer Eben S. Abbott to four years and Acting Capt. William F. Warms to two years in prison, Judge Murray Hulbert declared that much of the blame for disasters like the Morro Castle horror rested with the Government and passengers.

The Morro Castle, a $5,000,000 "luxury liner" plying between New York and Havana, burned off the New Jersey coast September 8, 1934, with a loss of 134 lives.

Judge Hulbert urged the Government to place agents on vessels as passengers to see that fire and boat drills are carried out in accordance with law.

At the same time he warned the sea-going public to take more interest in the drills provided for their safety. There was testimony at the Morro Castle trial that fire and boat drills were carried out haphazardly.

Declaring it would "not bring back a single life to have extended the term of sentence which I have imposed," Judge Hulbert said:

"The real thing we are interested in here is that the indictment will have had a salutary effect."

Henry E. Cabaud, executive vice president of the New York & Cuba Mail Steamship Co., received a sentence of one year, suspended on condition he pay a $5,000 fine.

The steamship company itself, convicted of criminal negligence along with the individual defendants, was fined the maximum of $10,000.

Cabaud's conviction was the first since the laws were amended to permit the inclusion of corporate defendants in criminal negligence cases.

Judge Hulbert berated the conduct of Warms and Abbott, but tempered his criticism of the acting captain with the observation that he had followed the tradition of "sticking to his ship until ordered off."

The judge said he could visualize Warms "pacing the bridge shouting orders, orders which nobody paid any attention to."

The defendants were continued in $2,500 bail pending appeal.

# School Youth, 15, Reported Missing

Stanley Goldsberry, 15, son of Mr. and Mrs. Paul E. Goldsberry, prominent Washingtonians, has been reported missing. He is a student at Central High School.

The boy left the residence of his grandparents, Dr. and Mrs. James Willard McChesney, of Takoma Park, Md., Monday for school. He was last seen at 8:30 a. m. that day. Stanley was staying with his grandparents while his parents are in Europe. His father is at London with the American delegation to the naval conference, while Mrs. Goldsberry sailed last Wednesday to join her husband. They plan to return in the spring.

Young Goldsberry is 5 feet 6 inches. He weighs 150 pounds. He was wearing a blue pin-striped suit and gray overcoat. He has dark hair and dark eyes. He may be headed for Kansas, his former home.

# Lang Loses Permit In Speeding Case

The name of Anton L. Lang, jr., Georgetown University professor and son of the famous Christus of the Oberammergau Passion Players, headed the list of permit suspensions for first-offense speed convictions yesterday.

Other permit suspensions yesterday were:

Nathan M. Lubar, 1529 Sixteenth street northwest, 42 miles, 30 days; Nelson Mensh, Capitol Heights, Md., 55 miles, second offense, revoked; William E. Miller, 2240 Pennsylvania avenue southeast, 35 miles, second offense, 30 days; George N. Richardson, 54 Elm avenue, Takoma Park, Md., 38 miles, 15 days; Edward Roper, 300 Third street southwest, 40 miles, 30 days; Bernard A. Sugrue, 936 Farragut street northwest, 35 miles, 15 days; Robert L. Swanson, 2005 First street northwest, 55 miles, revoked; Kenneth G. Talbert, 4029 Alabama avenue southeast, 46 miles, 30 days; Maurice Teasdale, Rosslyn, Va., 43 miles, 30 days; Aubrey M. Thomas, 224 F street northwest, 36 miles, second offense, 30 days; Joseph F. Tice, 2406 Minnesota avenue southeast, 37 miles, 15 days; Herbert K. White, 712 Fourth street southeast, 40 miles, 30 days; Don D. Whitman, 2215 First street northwest, 40 miles, 30 days; Grover C. Woodard, 3021 Channing street northeast, 52 miles, revoked; Karl L. Woolbert, 832 Rittenhouse street northwest, 38 miles, 15 days.

# Hoover's Granddaughter Suffers Bronchial Cold

Pasadena, Calif., Jan. 28 (AP).—Peggy Ann Hoover, 10, granddaughter of the former president, was under treatment for a severe bronchial cold today at Pasadena Hospital.

A high fever was reported by attendants, but they said her condition was not alarming.

Peggy Ann is the daughter of Mr. and Mrs. Herbert Hoover, jr., of Sierra Madre, Calif.

## It Won't Be Paid 'Til June, But Veterans Rush for Bonus

Post Staff Photos.

*Gale S. Martin and B. S. Dent (upper left) figure out how much they might have coming in their bonus checks. Upper right, battery of presses which shot out a record of 6,000,000 application blanks within a few hours. Elmer May (lower left) takes fingerprints of veterans applying for bonus payments. Lower right, deaf veteran, accomn, who acts as "ears," files application.*

# Bonus Bonds

Continued from Page 1.

applications, verify them, compute the amount of payments and make certifications to the Treasury Department, which will issue the bonds.

**4,000,000 Mailed.**

At the close of work yesterday at 4 p. m., approximately 4,000,000 application blanks had been mailed by the Veterans Administration to its 107 field stations in the 48 States, Hawaii, Puerto Rico and the Philippines. Mailing was accomplished directly from the Government Printing Office almost as fast as the paper—16 entry forms to the sheet—came gushing out of the presses at the rate of 3,300 sheets per hour per press.

Throughout the day 24 clerks, under supervision of Dr. George M. Hyland, chief of contact, were busy handling the steady stream of applicants who poured into veterans headquarters at Vermont avenue and H street northwest.

"They've got six months to apply," observed Dr. Hyland, "but they seem to think it's a case of 'hurry up or you won't get it.'"

Scores of yesterday's applicants were turned away because they could not identify themselves satisfactorily or were unable to furnish a permanent address. Baby bonds, when ready, will be distributed by mail and general delivery addresses are taboo as a precaution against their falling into the wrong hands, explained Dr. Hyland.

**Many Go to Posts.**

The bureau is mailing blanks to posts of the American Legion, Veterans of Foreign Wars and Disabled American Veterans, as well as to its own stations. An appreciable number also is expected to be distributed by members of Congress.

Checking and double-checking of claims by the Veterans' Administration will involve 7,000,000 arithmetical calculations, it has been estimated, hence the necessity of expanding the working force. A White House announcement Monday said 2,500 to 3,000 extra workers would have to be hired for this purpose.

Certification of claims by the veterans bureau will be forwarded to the division of accounts and deposits, Treasury Department, which will have responsibility for actual payment to bondholders.

Meissner, the man whose handiwork will decorate the 38,000,000 bonds, is a stamp specialist. He designed the 25-cent transpacific, San Diego Exposition and other commemorative stamps. He has been at the Bureau of Engraving and Printing ten years and before that spent several years as a designer for the Geological Survey.

While veterans were looking forward with keen anticipation to the gold shower, climax of a 17-year fight, merchants were laying plans to expedite spending of the money. A number of advertisements already have appeared assuring prospective bondholders they may make purchases of autos, house furnishings, etc., on credit with their "paper" as security.

In this connection, Treasury officials declared that such transactions are strictly the affairs of dealer and buyer, reminding that the bonds are not attachable or subject to seizure.

As to the question of veterans on relief or WPA rolls, whether this assistance shall be abandoned upon payment of their bonuses, Works Progress Administration officials said yesterday they are drafting a ruling on that matter. Some 300,000 former soldiers fall in this category, it was estimated.

The problem was brought up by Miss Charlotte Carr, executive director of the New York City emergency relief bureau, which has 23,000 veterans' cases.

"It hasn't been discussed yet," said Elwood Street, director of public welfare, in reference to the local situation. "But people who have money don't need relief."

Predictions of some members of Congress that enactment of bonus legislation would encourage demands for pensions were scouted yesterday in a statement by M. A. Harlan, national commander, Disabled American Veterans, who said they are "distinctly untrue."

"There are tens of thousands of men handicaped from disabilities resulting from the war who are striving courageously to resume their stride in civilian pursuits," he said. "These men are sufficiently intelligent to know that any attempt at this time to pension every man—disabled or otherwise—who wore the uniform 18 years ago would probably bring about the eventual collapse of the relief for the war-time disabled class.

"Therefore, I can say most emphatically that as long as I am commander, the D. A. V. will have no part in any such general pension movement."

# Bonus Recipient Asks Veterans To Help Reelect Payment Foes

Senators and Representatives who supported President Roosevelt in his opposition to payment of the veterans' bonus may be rewarded.

Frederick Shelton, of 4411 Hadfield lane northwest, one of the first prospective bonus beneficiaries encountered yesterday by an inquiring reporter, said he planned to divide his check among the 19 Senators and 61 Representatives who supported the veto.

"I think we ought to help their campaign funds," he said. "I hope thousands of other veterans do the same thing."

Shelton explained he long opposed cash bonus payment and has yet to apply for his share.

The line of bonus applicants formed early yesterday at the Veterans' Administration.

Jammed into one of the so-called "contact" rooms, they were a heterogeneous lot. Plumbers out of work, well dressed sales managers, smiling Government clerks, unkempt transients wearing overseas caps. From 8:30 a. m. until 4 p. m. they poured into the building. By closing time more than 800 applications had been received.

One is by Charles Fant.

"I figure I got about $750 coming," he said to a reporter, "and I'm going to see that the missus is taken care of. She's going to get a new gas stove, washing machine and ironer. I'm putting $50 aside for a trip to Atlanta to visit friends and with what's left over I expect to open up a little business."

A paperhanger by trade, he has had very little work lately. The bonus due him originally totaled $1,569 but he was among the thousands who borrowed 50 per cent on his certificate.

James A. Mahoney needs some new teeth but after that problem is disposed of he's going to hold on to what's left of his $300 as long as he can. A painter, he has been working only part time lately and "it's a good thing to have a little nest egg to fall back on."

"Me? Well, I shall liquidate my debts, buy a car and have some dental work done," replied John F. Noll, Washington sales manager for a publishing house. He was nattily dressed and looked too young to have been in the World War.

Then there was Galen Martin, who has been in the CCC and PWA and elsewhere since he was laid off as a plumber and steamfitter in Chicago over three years ago.

"I'm going, first, to pay my debts," he said. "Then I'll round up my wife, boy and girl, who are now spread all over the country, and we're going to set up a home together. In Chicago, I guess. Maybe I can buy a house."

Martin figures he has $658 coming to him.

Jesse L. Roney, looking forward to a $375 windfall, hopes to allow at least a few of his baby bonds to reach maturity in 1945, but he doesn't see how he can help cashing one or two for some clothing. A disabled veteran drawing $30 a month compensation, he has been looking for a job as building guard or watchman ever since he became unemployed in 1933.

Snead Pugh, with a steady job in the Government, is going to let his $791 bloom unmolested until time for redemption in 1945 with compound interest. He is among those who previously borrowed half the face value of their certificates.

Walter Neimeier said he plans to invest his $750 but he hasn't decided yet on the investment. Another veteran holding a steady job, but who preferred not to give his name, said a large part of his $590 will go to repay loans from "those cut-throat loan companies."

# Hoffman Insists Condon Submit To New Inquiry

### Cream Puff Questioning Is Cited; Cuban Gives Isidor Fisch' Clew.

*By the Associated Press.*

Trenton, N. J., Jan. 28.—Gov. Harold G. Hoffman revived today the prospect that Dr. John F. (Jafsie) Condon will be questioned anew about the Lindbergh ransom negotiations.

The Governor, who has said repeatedly that Dr. Condon should have been questioned before he left for a winter vacation in Latin America, asserted late today Dr. Condon's "conduct and conflicting statements warrant far more than the cream-puff type of questioning to which he had been subjected previously."

Dr. Condon, on arrival in Panama a week ago, offered to return to the United States voluntarily, but Attorney General David T. Wilentz told the aged Bronx schoolmaster there was no necessity for doing so. Dr. Condon left the country with the attorney general's permission.

Bruno Richard Hauptmann, with his 30-day reprieve granted him by Gov. Hoffman nearly half gone, showed no signs today of changing his oft-told story that he knew nothing about the kidnap-murder of Charles A. Lindbergh, jr.

**"Isidor Fisch" Clew in Cuba.**

Havana, Jan. 28 (AP).—A prominent Cuban banker said tonight it was possible some of the Lindbergh ransom bills might still be in circulation here, if they were introduced into the island following the pay-off nearly four years ago.

The banker, who asked that his name be withheld, made the comment after Dr. Arturo Gonzalez Alfonso, an attorney, had asserted he saw a letter signed "Isidor Fisch" several years ago which asked about the cashing of "some marked money."

Isidor Fisch, now dead, was blamed by Bruno Richard Hauptmann, condemned kidnaper of the Lindbergh baby, as the man who "planted" the tell-tale ransom notes in the Hauptmann home.

The banker, who said he did not recall whether Cuban banks ever made a serious effort to check for the Lindbergh ransom bills, asserted Cuba always has been a haven for changers of "hot" money.

**Met Man at Consulate.**

Dr. Gonzalez, who is president of the Havana provincial Assembly of the Unionist Party, asserted he met a man at the German consulate several years ago who appeared to be a German, but who was not connected with the consulate.

"One day he asked me if it was against Cuban law to change American marked money that had been used in a kidnaping ransom," the lawyer said.

"He then showed me a letter which asked him to change the money, and that letter was signed 'Isidor Fisch.'"

Gonzalez said he believed the man, whom he knew only by sight, to still be in the vicinity of Havana. The request was made, he asserted, before Hauptmann was arrested and before Fisch's name entered the public eye.

# 2 More Students Shot In New Riots at Cairo

Cairo, Egypt, Jan. 28 (AP).—Two more striking university students were reported shot and wounded by police tonight in a renewal of rioting. The demonstrators smashed street lamps, throwing the town into darkness. All shops were closed.

The disorders followed upon the burial this afternoon of one of three demonstrators who died from wounds suffered in recent disturbances. Rioters sacked the police commandant's house. The Egyptian University was closed indefinitely.


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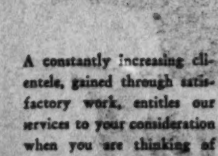

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IMPORTANT NEWS

To Washington Property Owners.

Business Corner Sold for $200,000

Shannon & Luchs Co., realtors, report their first large business propery sale of 1936. The four-story, brick and stone business building at the southwest corner of Twelfth and G streets northwest, has just been sold by that company for Mrs. Mary Brooks Reitz to a local investor. (From Washington Post, Jan. 26.)

If you have commercial or apartment property for disposal, we have a steady demand for both. Our clientele represents the pick of Washington investors because of our 30-year reputation for responsible dealing in D. C. real estate.

If your property is listed exclusively with us—if it meets our qualifications—you can be sure of a quick sale to a responsible buyer at a fair remuneration.

Right now we have several cash buyers who are interested in the purchase of several different kinds of investment property.

List your property exclusively with us and we will quickly lay it before a responsible investor.

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## Job Well Done, The President Tells Cumming

### Regret at Retirement Is Voiced to Surgeon General in White House.

Praise for "a task well done" was extended to Dr. Hugh S. Cumming, retiring surgeon general, yesterday by President Roosevelt.

When Dr. Cumming called at the White House for a farewell conference, the President handed him the following letter:

"It was with great regret that I learned that the state of your health would no longer permit you to bear the heavy strain of your work as surgeon general of the Public Health Service, and that Secretary Morgenthau had therefore given approval of the findings of a medical board, convened at your request, which recommended that you be placed on waiting orders as of February 1.

"Your release from active duty marks the rounding out of a career in the public service which the American people can view with pride and admiration because of the honor you have brought to them as their faithful servant and benefactor. You, yourself, may view it with the most thorough satisfaction in a task well done.

"I am happy to recall that your labors in protecting humanity against disease and in advancing health standards everywhere have brought you reserved recognition and honor not only in your own country, but throughout the world.

"I am privileged to express to you the gratitude of the Nation and to add my own thanks for the great service you have renederd."

### Williams Found Safe On Hunt for Redfern

Georgetown, British Guiana, Jan. 28 (AP).—Art Williams and his copilot, unreported on a search for the long-missing Paul Redfern, are safe on the Dutch Guiana frontier, authorities here were advised late today.

Anxiety had been aroused when they failed to reach Aramatau yesterday on a 400-mile flight from Georgetown. Williams said here last week that on his first trip they had found "definite traces" of Redfern but were forced by disease and lack of supplies to give up the hunt temporarily.

### Milleson Is Candidate.

Romney, W. Va., Jan. 28.—William J. Milleson today announced his candidacy for the Democratic nomination for the West Virginia House of Delegates, subject to the primary election in March.

## *Ex-Kaiser's Brother-in-Law, Waiter and Dishwasher, Dies*

### Russian Refugee Took Odd Jobs After Death of Wilhelm's Sister.

*By the Associated Press.*

Luxembourg, Jan. 28.—Alexander Zoubkoff, a commoner who became a brother-in-law of former Kaiser Wilhelm of Germany, through his marriage in 1928 to the late Princess Victoria of Shaumburg-Lippe, died today at the age of 35.

(Zoubkoff, after his wife's death, had made his living in various ways, including working as a waiter. He was rebuked by friends of the Kaiser when he took a position here several years ago, and allowed his employer to advertise "Here you are attended by the Kaiser's brother-in-law.")

The young Russian has worked as a dancer, acrobat, dishwasher, parachute jumper and sandwich man in local fairs.

He had been in Luxembourg since soon after his flight from Germany, and asserted he had been threatened by monarchists with death or incarceration in an asylum. He went to France, being promptly expelled, and met the same fate in Belgium.

The Grand Duchess of Luxembourg allowed him to settle here on condition that he live a quiet life, and abstain from referring in public to his late wife or to the German imperial family.

Zoubkoff, however, was never reticent about talking of his past. He was freely advertised as a jobless prince, a relative of the former German Emperor and a victim of monarchist plots.

Wide World.

*ALEXANDER ZOUBKOFF.*

Recently he said his greatest sorrow was his inability to get a job at a big salary in the movies.

"But what can I do?" he asked. "I am barred from most countries just because I fled from Soviet Russia and married the Kaiser's sister, who had fallen in love with me. After all, I am not a criminal but a victim."

## Vital Statistics

**Deaths.**

Benjamin M. Pursell, 83 yrs., Homeopathic Hosp.
Monica Long, 83 yrs., Emergency Hosp.
Charity A. White, 81 yrs., 518 2d st. se.
Robert B. McCalley, 80 yrs., 1016 8th st. sw.
Elwood Mead, 78 yrs., 1661 Crescent pl. nw.
Alice E. Summers, 78 yrs., 2335 3d st. ne.
Isabel McDougal, 78 yrs., 2819 28th st. nw.
Nettie H. Graham, 71 yrs., Emergency Hosp.
John Campbell, 67 yrs., Casualty Hosp.
Alvin Lynch, 66 yrs., Sibley Hosp.
Amanda S. R. Hedeen, 64 yrs., 129 Webster st. nw.
Mildred A. McCabe, 63 yrs., 2015 Kalorama rd. nw.
Augustus E. Padgett, 58 yrs., 528 4th st. ne.
William Topping, 56 yrs., Gallinger Hosp.
Mae E. Kichbach, 55 yrs., 3913 20th st. ne.
Carl D. Ruth, 51 yrs., 3014 Woodland drive ne.
Harold K. Towne, 39 yrs., 1236 Emerson st. ne.
Julietta H. Sullivan, 38 yrs., 2007 R st. nw.
Billy L. June, 28 yrs., Garfield Hosp.
James W. Watson, 25 yrs., Emergency Hosp.
William D. Bridgers, 25 yrs., Emergency Hosp.
James T. Carnes, 73 yrs., 402 S. Capitol st.
Arthur N. Chapman, 72 yrs., 1022 Sumner rd. se.
Henry Thompson, 68 yrs., Home for Aged and Infirm.
James E. Harris, 65 yrs., St. Elizabeths Hosp.
William Blair, 65 yrs., 1321 Linden st. ne.
David Queen, 60 yrs., Gallinger Hosp.
Lewis Grimes, 58 yrs., Gallinger Hosp.
Mattie Wells, 42 yrs., 2127 5th st. nw.
Idella Lear, 41 yrs., Casualty Hosp.
Clarence Walker, 35 yrs., Freedmen's Hosp.
Laura Williams, 34 yrs., Freedmen's Hosp.
Carrie Mickens, 32 yrs., 1337 5th st. nw.
Isaiah Harrison, 32 yrs., Gallinger Hosp.
Joseph Brooks, 30 yrs., Gallinger Hosp.
Infant Henry, ½ hour, 513 U st. nw.

**Births.**

Abraham and Mildred Ehrlich, twin girls.
Louis and Catherine Dudzik, boy.
John and Catherine Donald, boy.
Alfred and Florence Jackley, boy.
Isadore and Mary Schwartz, boy.
Edward and Jeantee McGee, jr., boy.
Elmer and Jeanette Justh, boy.
Woodrow and Elizabeth Brooke, boy.
Henry and Mary Wise, girl.
William and Grace Breslin, girl.
Earl and Margaret Strickland, girl.
William and Marie Gannon, girl.
James and Martha Rubey, girl.
Frank and Mary Logan, girl.
Bennett and Elizabeth Lewis, girl.
Howell and Lola Lohman, girl.
Jack and Edna Brown, boy.
Henry and Marie Grinder, boy.
Robert and Ruth Downing, boy.
Roy and Jeanette Williamson, boy.
James and Anna Stevens, girl.
Harry and Mildred Councilor, girl.
Lawrence and Abbie Scott, boy.
Wilbert and Catherine Cooke, boy.
Francis and Frances Trapp, boy.
Richard and Anne Payne, boy.
William and Mary Bromley, boy.
Carl and Florence Parback, boy.
Irving and Laura Mason, boy.
Phillip and Bernice Easterling, boy.
Howard and Marie Carroll, girl.
Aloysius and Vivian Ducate, girl.
Sidney and Sonya Bass, girl.
William and Victorine Biddle, girl.
Abraham and Florence Spectre, girl.
Thomas and Mary Inlay, girl.
Hugh and Hattie Price, girl.
Philip and Agnes McBriarty, boy.
Kenneth and Wilda Nickel, boy.
Ralph and Elisabelle Sadler, boy.
James and Mercedes Hayden, boy.
George and Martha Harvey, boy.
Joseph and Gertrude Lauth, girl.
Brice and Eleanor Toole, girl.
William and Mary Smith, boy.
William and Pearl Burrison, jr., boy.
Pheelus and Kathryn Ray, boy.
John and Annie Thompson, boy.
Thomas and Arilee Sullivan, girl.
Robert and Ida Jamison, girl.
Reginald and Annabelle Wingfield, boy.
Fredie and Mary Williams, boy.
Edward and Sarah Oliver, boy.
Dock and Sarah Richardson, girl.
Charles nad Mildred Willis, girl.

## Mead's Widow Gets Roosevelt Sympathy Note

### Reclamation Projects Will Halt During Funeral of Official Today.

The sympathy of President Roosevelt was conveyed yesterday to Mrs. Elwood Mead, widow of the reclamation commissioner, who died Sunday night at his home, 1661 Crescent place northwest.

"In the great sorrow which has come to you through the loss of your devoted husband," the President's letter said, "I offer a message of sincere sympathy.

Dr. Mead was one of the country's outstanding engineers. He was a builder with vision, whose loss will be keenly felt."

Secretary Ickes ordered work stopped on all reclamation projects throughout the country for five minutes today during funeral services.

Ickes yesterday said a successor to Mead would be given immediate consideration. The appointment will be made by President Roosevelt.

The services will be at 11 a. m. today and will be private. Pallbearers will be associates in the reclamation bureau. They are: George O. Sanford, supervisor of operation and maintenance; J. C. Page, chief of the engineering division; P. I. Taylor, assistant chief of the engineering division; William F. Kubach, chief accountant; J. W. Myer, chief of the mails division; L. W. Mitchell, divisional supervisor of operation and maintenance; C. L. McCulloch, chief clerk, and R. M. Patrick, counsel.

Col. Alva Brasted, chief of the Army Chaplain Corps, will officiate at the funeral services. Burial will be in the Abbey Mausoleum, Arlington County.

### Beverly Manor Five Conquers Bridgewater

Harrisonburg, Va., Jan. 28.—Beverley Manor High, of Staunton, scored an easy victory over Bridgewater High, 37 to 17, last night.

### *Widow of Stavisky Joins Show in N. Y.*

New York, Jan. 28 (AP).—The once wealthy Arlette Stavisky, widow of the French pawnbroker, Alexandre Stavisky, whose financial operation almost caused a revolution, came here today in the role of a $50 a week show girl

Acquitted of complicoty after 16 months in prison, the comely convent-bred widow arrived on the French liner Ile de France to assume an inconspicuous role in the revue "Folies de Femmes" in a New York cabaret.

"I have come here to work for my two children," she said, expressing bright hopes for the future.

All she has left of the Stavisky estate are remnants of her personal wardrobe, once noted for its lavishness

## John J. Goldkette Files in Bankruptcy

New York, Jan. 28 (AP).—John Jean Goldkette, orchestra leader who used to be heard frequently on the radio, today filed a voluntary petition in bankruptcy listing liabilities of $238,740 and assets of 45-cents, consisting entirely of "cash on hand."

Detroit, Jan. 28 (AP).—John Jean Goldkette built up an organization here which at one time directed the booking of some of the best known orchestras of the country.

Goldkette came to Detroit in 1922 as musical director of the Detroit Athletic Club from a Chicago hotel.

Among the organizations were his Victor Recording Band, Studebaker Champions, McKinney's Cotton Pickers, Casa Loma Orchestra, Freddie Bergen's Vagabonds and hotel and club orchestras in almost every country club and ballroom in Detroit.

## Birthday Party Guests to Ride In Free Buses

### Mrs. Roosevelt's Itinerary for Tomorrow Night's Fetes Announced.

Plans were perfected yesterday for the President's Birthday Ball, to be given tomorrow night in six Washington hotels.

Mrs. Roosevelt decided that her itinerary to the six hotels would start with the Raleigh, take in the Willard and the Washington, progress out Connecticut avenue to the Mayflower and finish at the Shoreham and Wardman Park. She will be accompanied by a pilot car carrying John Saul, chairman of the floor committee, Robert J. Cottrell and Capt. H. V. Smith, vice chairmen of the committee, who will make arrangements for her reception at each hotel.

Commissioner George E. Allen, general chairman of arrangements, announced the Capital Transit Co. will operate free buses on a regular schedule between the various hotels so that the dancers may park their cars elsewhere and make the rounds without trouble.

Gene Ford, engaged in finding additional talent for the various floor shows, announced that James Wallington, "the man who stood between Eddie Cantor and Rubinoff," will be master of ceremonies at the Mayflower and Phil Baker will perform the same office at the Shoreham. Arthur Reilly will officiate at the Willard and Gordon Hittenmark at Wardman Park.

Speaking on "Radio Joe" Kaufman's program over WMAL last night, Commissioner Allen told of the entertainment features arranged for tomorrow night and urged his hearers to buy tickets whether they intended going to the dance or not.

### Sleds Banned on Lake.

Hagerstown, Md., Jan. 28.—Skaters are to have the City Park lake exclusively and sledding has been banned by the park board.

## Maj. Pursell's Rites Set Today

Funeral services for Maj. Benjamin M. Pursell, 84, U. S. A., retired, will be held with full military honors from Fort Myer Chapel at 2 p. m. today. The Rev. Dr. F. Bland Tucker will officiate. Burial will be in Arlington National Cemetey. Maj. Pursell died Sunday.

He was born in Donnellsville, Ohio. He served as private and sergeant, Signal Corps, from 1873 to 1883. He was appointed second lieutenant, Signal Corps, 1883; second lieutenant of Infantry in 1891, first lieutenant 1891, captain 1898; assigned as paymaster, 1905 to 1906. He was promoted major in 1906 and retired at his own request in 1906 after 30 years of service.

He is survived by his wife, Mrs. Ida R. Pursell, of 215 Wooton avenue, Chevy Chase, Md.

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| **HIRAM WALKER'S DE LUXE STRAIGHT BOURBON** Distilled from choice American grain and aged in casks of Ozark oak. | $1.95 |
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| **HIRAM WALKER'S IMPERIAL CANADIAN** Wonderfully light in body, delicate in taste. | $1.95 |
| **HIRAM WALKER'S PRIVATE STOCK** Mellowed ten years in wood. | $2.55 |
| *Price reductions, resulting from the tariff cut, also apply to these fine blends produced in Peoria from Canadian stocks.* | |
| **HIRAM WALKER'S RYE** A superb blend of fine straight rye whiskies. | $1.15 |
| **HIRAM WALKER'S BOURBON** An all-bourbon blend of prime stocks. | $1.15 |

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RESIDENTS and business men of Washington will be welcomed at the formal opening of American Security's enlarged and improved Northeast Branch on Wednesday and Thursday, January 29 and 30.

When you attend our opening you will find the Northeast Branch has been more than doubled in size to keep pace with our increasing service to the community ... Our new vault has twice the capacity of the old one ... All new equipment is of the latest design ... The new alarm system is an education in modern protection ... And there is a large Ladies' Room, adjoining a special group of tellers' windows.

We want to acknowledge here our indebtedness to the loyal depositors, customers and friends who have made this growth possible, and to thank them for their patronage and confidence.

It will be a privilege for us to meet our customers and friends on this occasion and show them through the modern bank they have helped to build. We hope to see you on Wednesday or Thursday. The building will be open on these days until 9 P. M.

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# Capital Bows In Last Tribute To King George

## Statesmen of Many Nations and Plain Folk Crowd Cathedral for Rites.

Official and diplomatic Washington and workaday Washington as well gathered yesterday in the Cathedral of St. Peter and St. Paul, Mount St. Alban, to attend memorial services for King George V.

The impressive services brought together diplomats of many nations, putting aside for the time wars and rumors of wars. In Westminster Abbey, London, last rites already had been held when services began at the cathedral at 11 a. m.

A moment before the memorial began, Mrs. Roosevelt entered the cathedral on the arm of Sir Ronald Lindsay, the British ambassador. She took a seat at the front of the choir.

Contrasting to the brilliance of the uniforms in the assemblage was the black of mourning. All wives of members of the British official family were in deep mourning.

**Statesmen There in Force.**

Those who came to pay homage included practically the entire Diplomatic Corps, the Cabinet, members of the United States Supreme Court, both branches of Congress, ranking officers of the Army and Navy, officials of several departments of the Government, faculty members from the universities, many of the city's clergy and many guests of embassy staffs.

Services were conducted by the Right Rev. James E. Freeman, D. D., Bishop of Washington, assisted by the Very Rev. G. F. C. Bratenahl, dean of the cathedral.

An organ prelude, "O Rest in the Lord," by Mendelssohn, played by Robert G. Barrow, organist and choirmaster, opened the sacred program. Then came the solemn processional to the chancel.

Choir boys in white filed down the aisle at slow, reverent gait.

In the procession were the Rev. Dr. Ze Barney Phillips, chaplain of the Senate, and the Rev. Dr. James Shera Montgomery, chaplain of the House, with Canon Anson Phelps Stokes, Canon Raymond L. Wolven and other clergymen of the cathedral and the diocese.

**Selassie's Cross Heads Line.**

At the head of the line a crucifier carried the golden cross of Abyssinia, presented the cathedral by the Emperor Haile Selassie several years ago.

The flag of the United States and the banner of Great Britain were borne to places at the rail of the chancel. From the galleries fluttered flags of the States of the Union.

Bishop Freeman chanted the opening sentences of the prayer book service: "I am the Resurrection and the Life, said the Lord," as silence descended on the vast congregation. Next the vested choir of men and boys sang the twenty-third psalm, "The Lord Is My Shepherd."

The scripture lesson, from the fifteenth chapter of St. Paul's first epistle to the Corinthians followed, and then the hymn, "O God, Our Help In Ages Past."

Recital of the Apostle's Creed, the Lord's prayer and special petitions for the late king, his successor, Edward VIII, the royal family, and the peoples of the British Empire were led by Dean Bratenahl.

Following these, the choir sang "God Be in My Head and in My Understanding."

**Rifle Salute Given.**

The benediction hymn ended, and there was a moment of silent meditation.

Then a rifle volley echoed through the Cathedral from the bitter cold outside. It was followed by a second and a third—tribute by the soldiers of the United States to King George.

A single stanza of the British National anthem, "God Save the King," was sung by the choir.

During part of the service, Bishop Freeman sat in the Glastonbury cathedral, fashioned from stones from Glastonbury Abbey, burial place of King Arthur.

First to leave after the services were Mrs. Roosevelt, Sir Ronald Lindsay and his official family. Then came the high officials of this and foreign governments.

And, following them, in various directions, went hundreds of ordinary citizens.

## Wickersham's Funeral Conducted in New York

New York, Jan. 28 (AP).—Simple funeral services were held today for George W. Wickersham, former Attorney General of the United States. He died Saturday at the age of 78.

The services, at St. George's Church, consisted of the simple Episcopal order for burial of the dead. There was no eulogy.

## *Radiophoto: Sons Follow Cortege*

Copyright by A.P.

*This radiophoto, made yesterday as the funeral procession of King George V passed Piccadilly Circus, shows Edward VIII marching behind the casket, followed by his brothers (left to right) the Duke of Gloucester, the Duke of York and the Duke of Kent.*

## *King Buried Beside Ancestors*

Continued from Page 1.

the massed band of mourners walked along the graveled road.

After Edward, his brothers, relatives and visiting royalty rode the widowed Queen Mother Mary in a small carriage. Among those with her was little Princess Elizabeth, dressed in regulation mourning, to say good-by to her grandfather.

The body was piped into the chapel with the Scottish lament, "Flowers of the Forest."

The church service, of the utmost simplicity, lasted 30 minutes and then the farewell was over.

One note of marked modernity was a battery of a dozen microphones at the bier.

Military units in the procession, many brilliantly uniformed, walked in grave precision. The foreign royalty, however, just walked along in a heterogeneous group, so compact that spectators had difficulty picking them out before they passed.

George lies among a number of his predecessors, including Edward VII, his father, who was buried in 1910; George III, Henry VIII, and Charles I, who was beheaded and buried in silence, since Oliver Cromwell forbade the reading of a funeral service. Queen Alexandra, George's mother, also is buried there.

The weather was rainy in the morning, but clear in the afternoon.

When the body was taken into the chapel, four black-coated men walked to the choir and took seats in precedent over ambassadors and princes. They were the King's personal servants.

**Archbishop Chants Lines.**

King Edward walked directly behind the coffin into the chapel, Queen Mother Mary on his right. She carried a rolled umbrella in her right hand. Her face, under a black veil, was pale.

Just after them walked King Haakon and Queen Maud of Norway. She is George's sole surviving sister. They were followed by the Dukes of York, Gloucester and Kent and Princess Elizabeth.

Immediately after the service the royal family returned to London, ending eight days of solemn ceremonial.

George, who was 70, died at Sandringham House after a sudden illness.

The body was placed in the crypt at 2:14 p. m. The Archbishop of Canterbury, his voice tense with emotion, pronounced the burial lines of the Church of England:

"We therefore commit his body to the ground; earth to earth, ashes to ashes, dust to dust; in sure and certain hope of resurrection to eternal life."

The Queen Mother bore up bravely throughout the service. She blinked her eyes, however, as the Bishop of Winchester started reading the lesson.

Sir Gerald Wollaston, garter principal king of arms, pronounced the titles of the late King and of the new King. The lesson was from Revelations—"I saw a new heaven and a new earth," followed by the hymn, "I Heard a Voice From Heaven."

The King's favorite hymn, "Abide With Me," was sung. After the coffin was lowered, the choir sang the anthem, "God Be in My Head." The dead march, from Saul, concluded the service.

London was a highway of mourning, with vast throngs lining the streets. Some had slept on sidewalks all night with newspapers as blankets.

**Hawkers Reap Harvest.**

Hawkers made handsome profits by selling mourning buttons, old newspapers to shield the throngs from the rain and tiny squares of linoleum to protect their feet from the wet pavements. They also offered blocks of wood for the spectators to stand on and attain additional height. Periscopes sold for 6 pence and up.

Shopkeepers also reaped a harvest by selling seats and standing room in their show windows. The poorest seats brought 2 guineas (about $10.50.)

Representatives of 47 nations participated in the procession from Westminster Hall, where the monarch had lain in state since Friday. Nearly 1,000,000 persons had viewed the body there.

The same gun carriage on which Edward VII and Queen Victoria were taken to their graves bore the body. It was drawn by 150 sailors, for George was known as the "sailor-King."

Edward VII, the visiting Kings and representatives folowed on foot through the silent streets.

The body of the King was wrapped in a silken shroud and the coffin was surmounted with the coronation robes, the crown, the sceptre and the orb, and a floral wreath from Queen Mary.

The procession passed along Parliament street, Whitehall, The Mall, St. James street, Piccadilly to Hyde Park Corner, then to Marble Arch, along Edgware road and Cambridge Terrace to the station. It took more than 2 hours to reach the station, over the 4½ miles.

Seven carriages carried Queen Mary and the other royal women mourners. Four coachmen, dressed in red, rode on each carriage.

When the procession passed the Cenotaph, King Edward saluted smartly in naval fashion, palm inward. Six bands and 100 bagpipers in kilts marched ahead of the gun carriage and sounded the funeral march in turn.

The procession was forced to halt three times to allow ambulances to remove persons who had fainted.

Great crowds stood silently, many with tears in their eyes, as the coffin passed by. King Edward limped slightly as he walked and was seen to bite his lips, apparently to maintain his composure.

He wore the uniform of an admiral of the fleet. His boots became muddy as he tramped over the cobblestones.

Five special trains carried special mourners from Paddington Station to Windsor.

In the chapel were more than 2,000 wreaths. They included 500 white pearl carnations from Emperor Hirohito of Japan and a humble sprig of snowdrops from a schoolboy.

An offering of 7-foot red carnations from Premier Mussolini lay near a cross of white lilac and daffodils from Emperor Haile Selassie.

Seats in the nave were arranged in shallow tiers on each side of the aisle and facing it. The aisle itself was carpeted in rich blue, while the catafalque was draped in purple.

After the service was concluded, King Edward, Queen Mary and other relatives passed slowly before the open grave for a last look at the flower-covered casket. The remainder of the great congregation then paid similar tribute to the beloved sovereign.

The departure of King Edward's train was slightly delayed. He was observed seated at a train window impassively looking out at the throng on the platform across the track.

# Italians Claim Red Cross Unit Held Munitions

## Capture of Swedish Field Hospital in Ethiopia Brings Charge.

By the Associated Press.

Rome, Jan. 28.—Italy disclosed the capture today of a Swedish field hospital unit in southern Ethiopia, which it claimed was carrying munitions for Emperor Haile Selassie's warriors.

"The Swedish hospital was mounted on five trucks with Red Cross flags and insignia," said a communique. "The cars also contained 27 cases of munitions."

A new victory on the northern front after four hours of fighting also was reported.

Premier Mussolini sent a message containing his "fervent praise" to Marshal Pietro Badoglio, commander in chief, for the recent reported successes in the north. He particularly lauded the "28th of October" Blackshirt division.

Much political capital was being made of the capture of the Swedish unit, particularly since Sweden recently formally protested to Italy against the bombing of a Swedish Red Cross unit.

Newspapers, under banner headlines, commented ironically, "Bullets do not make medicine."

A communique from Badoglio sadi:

"On the Somaliland front at Wadara, the reconnaisance has found and taken the entire Swedish field hospital encampment previously established at Malca Didi.

"The Swedish hospital was mounted on five trucks with Red Cross flags and insignia. The cars also contained 27 cases of munitions.

"In the booty captured at Wadara were the flags of Ras Desta Demtu (Ethiopian southern commander) and his war drums.

"The enemy's provisions, also captured, contained large deposits of cereals and coffee.

"One our columns is completing the systematizing of the zone between Neghelli and Dawa Parma.

"Gen. Rudolfo Graziani (commander of the southern Italian army) reports the success of the Ganale Doria battle besides the magnificent impetus and resistance of the Italian native troops, due in a large measure to the abnegation of the various services which worked without sparing themselves.

"On the Eritrean front, one of our detachmeents beat strong enemy groups and put them to flight after four hours fighting."

Italy is still awaiting answers to its protest against the mutual assistance pact among Britain, France, Greece, Turkey and Yugoslavia.

There were rumors of a possible Italo-German pact to offset the five-power understanding. Premier Mussolini conferred yesterday with Ulrich von Hassell, the German Ambassador, but there was no official announcement concerning the possibility of a treaty.

## *Sound Wave Blasts On Seeds Spur Crop*

Moscow, Jan 28 (AP).—Soviet scientists today reported potato and pea crops can be increased greatly by bombarding the crop seeds with sound waves before planting.

Ultra-sound vibration with a frequency of several hundred thousand a second, inaudible to the human ear, are used.

Pototoes exposed to the waves one minute several months before planting sprouted earlier than usual and yielded up to 60 per cent higher than normal, the Moscow Institute of Roentgenology announced. Green pea yields have been doubled and in some instances tripled.

## Bill to "Restore" Annapolis Urged

By a Staff Correspondent.

Annapolis, Md., Jan. 28.—The movement to bring the "Capital back to Annapolis" gained added impetus today as a committee of the local chamber of commerce prepared to confer with Anne Arundel County legislators for the introduction of legislation at the extraordinary legislative session in March.

The committee including Mayor Louis N. Phipps, B. Berman, M. White, R. C. Chambers, G. Baker, D. Hillman, J. McCready and John Martin was appointed to contact States Senator Hidgely P. Melvin and Delegate Phillip A. Miller.

The group will formulate a bill to bring State offices back to Annapolis, or what is commonly known as "making Maryland a home owner in Annapolis rather than a tenant in Baltimore."

Mayor Phipps has been named chairman of the board of directors.


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# Senate Reveals Liberty League Inquiry Started

## Questionnaire Prepared Long Before Speech by Ex-Gov. Smith.

*By the Associated Press.*

An inquiry to determine "who truthfully contributed" to the American Liberty League and six other organizations which have been critical of the New Deal was revealed yesterday by the Senate Lobby Committee.

A committee questionnaire was addressed to several hundred individuals and corporations. It was prepared, committeemen said, long before Alfred E. Smith's anti-administration league speech Saturday night. Through it, the investigators who probed into the millions spent to defeat the utility law sought particularly to find whether there have been any "dummy" donors.

Chairman Black (Democrat), of Alabama, refused to discuss the purpose of the inquiry except to emphasize it was far from an attempt to persecute Smith.

**Questionnaire Sent.**

Other members said the aim was to ascertain if, as in the campaign against the utility holding company regulation act, contributions have been made to the private organizations by individuals knowingly or unwittingly used as "dummies" to indicate mass opposition or favor on a particular question.

While the questionnaire was sent to those who have taken "an active part" in the organizations as well as supposed nonactive contributors, investigators denied a copy had gone to former Governor Smith.

Investigators also said an effort would be made to determine if any of the organizations had run afoul of the corrupt practices act in failing to report political contributions to Congress.

The Liberty League recently reported it had received $483,275 in loans and contributions and had spent $389,971 in salaries, traveling and office expenses. The Delaware du Ponts were listed as heavy contributors and lenders.

**Contributions Queried.**

Those receiving the questionnaire were asked particularly if they had contributed to the league, the Crusaders, the Crusaders National Organization, Inc., Sentinels of the Republic, New York State Economic Council, American Federation of Utility Investors, Inc., now known as the American Federation of Investors, and the American Taxpayers League.

They also were asked significantly:

"Have you been reimbursed in any amount by any individual or organization for any contribution made."

The questionnaire, signed by George S. Brown, attorney for the committee, and requesting an early reply "under oath," also sought information as to the nature of and compensation for any work done for the organizations, names and addresses of solicitors for funds, and whether donors have received any refunds.

Black will not say when he intends to resume the lobby inquiry.

# Robinson

Continued from Page 1.

One is the happy, carefree fellow behind whom we marched and shouted in 1928, proud of his principles and eager to place him in the White House. Now we have this other Al Smith, this grim-visaged fellow in the high hat and tails, who warns us that we are going straight to Moscow."

**Cites Smith's Planks.**

Robinson recalled that Smith had advocated recognition of Russia and a moratorium on Russian debt payments. He recalled that Smith had "hammered at the power trust," that he had advocated the McNary-Haugen farm bill, that he had defended the NRA. Referring to Smith's criticism of Roosevelt spending, Robinson replied:

"He knows very well that any Chief Executive too cowardly to use the national credit to save human life would have been consumed in the burning hatred of his own people,"

He continued by recalling that Smith had urged appropriations for public relief, and that he had called President Hoover's failure to distribute Federal money for relief "indefensible."

"He forgot to mention that speech to his Liberty League friends," Robinson said. "Once again he was second-guessing."

**Indorsed Public Works.**

Quoting again from a Smith speech, Robinson said the New Yorker had advocated appointment of a public works administrator and adoption of "the tactics of war."

"Oh my, Gov. Smith, what a short memory you have," Robinson said. "Your charge that the Roosevelt Administration is fostering socialism and communism is so ridiculous t's actually funny. Honestly, Governor, I think you've been seeing things under the bed, you know, these communist spies that our good friend Ham Fish is always talking about. Where have I heard that charge of socialis mand communism before? Oh, now I recall, that's the identical charge Herbert Hoover made against you in 1928."

The Senator declared that Smith had distorted President Roosevelt's message to Congress when the New Yorker said the President had asserted, in effect: "If you are going to have an autocrat, take me; be very careful about the other fellow."

**"Below the Belt" Blow.**

"Now, the Chief Executive never said that and he never hinted at any such thing," Robinson told the radio audience. "That looks just a little bit like hitting below the belt."

Robinson quoted Smith as saying in a speech in 1933 that an economic crisis must be fought "as a democracy traditionally fights, by arrogating to itself the powers of 'a tyrant, a despot or a monarch.'"

He quoted Smith as having said that during the war "we took the Constitution, wrapped it up and put it on the shelf and forgot it until it was over."

"Just think of that," Robinson shouted into the microphone, "Alfred E. Smith proposing in 1933 that we wrap up the Constitution and put it on the shelf until the depression was defeated and then coming down here in 1936 to lecture Democratic leaders on constitutional government!"

The speaker added that no one "can honestly and truthfully charge Franklin D. Roosevelt with advocating the suppressoin of freedom of speech, freedom of the press, freedom of assemblage, freedom of worship, or any of those other basic rights."

"Of course," he added, "President Roosevelt was unable to say definitely and finally in the great emergency of 1933 just where State power ended and Federal power began."

He pointed out that even the Supreme Court had been divided on the subject.

Addressing himself directly to Smith, Robinson said:

"I'm sure Mr. Hoover was with you in spirit, his cherubic face and his chubby hands applauding ectatically as you repeated against which he himself delivered against you in 1928."

"Parhaps in the heat of battle," he concluded, "sometimes our commanding officer, President Roosevelt, has employed the wrong tactics. Perhaps there has been confusion and loss of energy. These things always happen when human beings attempt mass operations in hurried formaton under the pressure of adverse fate. But these things never yet have justified a change of allegiance in the face of the enemy."

# Magnus Johnson Still In a Critical Condition

St. Paul, Jan. 28 (AP).—Suffering from pneumonia which developed following injury in an automobile accident, Magnus Johnson, former United States Senator and Representative from Minnesota, tonight remained in critical condition.

His physician said his condition was "unchanged." Johnson, knocked down by a car January 20, was believed not badly hurt, but a few days later complications set in and he was taken to a hospital Saturday.

# *Text of Speech by Senator Robinson Answering Al Smith's Attack on the Administration*

*The text of Senator Robinson's radio address last night follows:*

Ladies and Gentlemen of the Radio Audience: I shall take for my text tonight Genesis, the 27th chapter, verse 22: "The voice is Jacob's voice, but the hands are the hands of Esau."

Alfred E. Smith sought the Presidency in 1928, when a man who raised his voice on behalf of the great causes of social justice and Democratic principles was regarded by the stock ticker patroits with smug toleration or as a potential enemy of his country.

Gov. Smith in 1928 waged a clean and honorable campaign in behalf of common men and women, but he was swept down to defeat by greed and privilege hiding behind a murky and malodorous smoke screen. Greed supplied the 30 pieces of silver and passion brought about the base betrayal of fundamental American principles.

Now we are on the threshold of another national campaign with the same two armies facing each other along the battle line. The preliminary skirmishing is under way and what is our amazement to find Gov. Smith enthroned in the camp of the enemy, warring like one of the Janizaries of old against his own people and against the men and women with whom he fought shoulder to shoulder in the past.

A few nights ago there was held in the City of Washington a banquet by the miscalled "American Liberty League" and the main attraction on that occasion was none other than our old friend, the "Happy Warrior" who won his spurs battling for the rights of the plain people.

Let me read to you a description of that occasion from a Washington newspaper:

"Jammed elbow to elbow, tailcoat to tailcoat, fluttery bouffant dress to sleek black velvet dress, the tables set so closely together in the main ballroom that the ushers in the Confederate gray mess coats and black pants scarcely could wiggle between the anti-New Dealers, Democrats and Republicans alike gathered to hear the magic rasping voice of Alfred E. Smith belabor the present Administration."

Another writer in the same paper described it as a billion dollar audience that glanced up with eyes of worship and love at the new champion who had come amongst them. It was the swellest party ever given by the Duponts.

**Issues Forgotten.**

Yes, Gov. Smith not only has changed sides in the great battle but his whole outlook seems to have undergone a transformation. He has forgotten apparently the issues upon which he ran for the Presidency. The brown derby has been discarded for the High Hat; he has turned away from the East Side with those little shops and fish markets, and now his gaze rests lovingly upon the gilded towers and palaces of Park avenue.

In the old days, Gov. Smith was one of the most constructive and penetrating critics in American public life.

But now what a change; his hour-long harangue before the mis-called Liberty League was barren and sterile without a single constructive suggestion for meeting the great social and economic problems confronting this Government. He laid down a six-point program in which he proposed somewhat childishly that the Democrats should forget about the election, resurrect the platform of 1932, cease compromising with fundamental principles, discontinue efforts to change the fundamental principles of government, remember oaths of office and regard the Constitution as a Bible. Not a specific proposal in the whole batch. Just a rehash of confusing and meaningless generalities.

Why the "Happy Warrior" even went further than that. He boldly asserted that our great offensive to overcome the depression and adjust the Nation's economic life had accomplished nothing and brought us nowhere. Is that a serious declaration or does it come under the heading of oratorical license? I challenge the accuracy of that assertion. Why a table recently compiled shows that in the three years of the New Deal as compared to the last three years of the Old Deal unemployment has declined 30 per cent, cotton, wheat and corn have increased 100 per cent or more in value, industrial production has gone up 51 per cent, listed stocks have increased 134 per cent in value and listed bonds 22 per cent.

**Progress Apparent.**

The progress of our recovery is apparent to every man who looks about him and the story of its onward march fairly leaps at you every day from the pages of the daily press. Bear in mind that when the Roosevelt Administration came into power hungry and abandoned men in the cities were searching the garbage pails for waste scraps and the American farmers were halting court foreclosures by physical force—which borders little short of revolution. And Gov. Smith says there has been no progress.

President Roosevelt had not been in the White House 24 hours before bankers and other big business men now grouped in the Liberty League appealed to him to "do something," to "do anything," to relieve the paralysis of business and to save them.

The President and the Congress responded to their appeals, saved the banks and in saving them also saved the insurance companies; saved the railroads, the farms and the homes. No sooner had these suppliants been made secure, than they began to complain of the very processes of which their fortunes had been preserved against bankruptcy. They did not when they needed help brand Government aid to private enterprises as socialistic or communistic nor did they complain of the Government engaging in what is normally private enterprise. Now, being secure, they regard it as violative of sound principle to accord the same assistance to others which they themselves have enjoyed.

So much for what the Roosevelt Administration has accomplished. You recall that before the Liberty Leaguers he started to read the Democratic platform of 1932, but for some strange reason he never finished it. I wonder why? Was there something further along condemning stock market manipulations that he didn't like to read before his wealthy friends?

In any event, he charged that the New Deal was fostering and promoting class hatred; second, that it enacted an unconstitutional farm program and unconstitutional NRA; third, that public money was being wasted; fourth, that Congress had abdicated its powers to the Executive, and fifth, in a flag-waving, soul-stirring crescendo he charged the New Deal with trying to undermine the Constitution and Supreme Court while it fastened a socialistic and communistic dictatorship upon the country.

**Advocated Principles.**

Let's look at the record.

Why, Gov. Smith, from your own lips, with your own words, with your own matchless talent for illuminating the dark places of public discussion, I shall prove that you have advocated and championed every basic principle that has been written into law by the Roosevelt Administration.

In his speech on Saturday night Mr. Smith made the ugly charge that the New Deal is fomenting class hatred. Let me read you what he said when he was addressing the Alumni Association of Harvard University on June 22, 1933:

"I remember when we first spoke about the workmen's compensation act the court of appeals of our own State set aside the first enactment as being contrary to the Constitution. I remember when we enacted the child welfare act it was referred to as paternalism and as socialism.

"Our whole democracy at that time seemed to be devoted to the part that constitutional law and statute law was intended only for the protection of property and of money, and the human element did not seem to enter into it.

"The same had to do with the factory code; the same has to do with the provision for modern, up-to-date housing for our small-income group; the same has to do with the development of State-owned water power and the ownership by the State of the power at the site. Twenty years ago those were regarded as socialistic. I was referred to many times by my political opponents as a Socialist. But, in the light of our present-day legislation, Mr. President, I claim I am one of the ultra-conservatives.

"We have nothing to fear in this country from a dictatorship. There can be nothing of that kind in this country. It cannot live here. We are not organized to carry it on. We have no desire for it. Great as may be the grant of temporary power in an emergency that Congress may by Congressional enactment put into the hands of a President the thing we have to fear in this country, to my way of thinking, is the influence of the organized minorities, because somehow or other the great majority does not seem to organize."

Yes, those were Mr. Smith's own words. Somehow I think there must be two Al Smiths. One is the happy, carefree fellow behind whom we marched and shouted in 1928, proud of his principles and eager to place him in the White House. Now we have this other Al Smith, this grim-visaged fellow in the high hat and tails, who warns us that we are going straight to Moscow. If I recall correctly, he came before the Senate Finance Committee in 1933 and urged us to recognize Soviet Russia and give it a five-year moratorium on debt payments.

Throughout his 1928 campaign Gov. Smith hammered at the power trust, denounced greed and special privilege, and faithfully promised the people that if he were elected he would establish a new order of things and bring about what he called a "more equal distribution of prosperity." Now he talks about stirring up class hatred but what he said then sounded a good deal more like "Share the Wealth" than it does like the comparatively mild statements of President Roosevelt.

**Second Guessing.**

I pass on to his next accusation. He charges the New Deal with fostering an unconstitutional farm relief program. He forgets that in 1928 he advocated the principles of the McNary-Haugen bill which in many respects was far more drastic in its use of the taxing power than the AAA ever was. That's just a case of second-guessing. Let me quote you from his Jefferson Day speech on April 13, 1932. He said:

"It is a perfectly easy thing to say we must restore the purchasing power of the farmer. Finel Of course we must. But how are we going to do it? I would sooner have a short shake hands with the fellow that knows how to do it, than listen for a week to the fellow who knows how to tell you what the trouble is."

Well, Gov. Smith, you should have stepped out of that Liberty League banquet and gone four blocks to the White House to shake the hand of the man who raised the purchasing power of the farmers more than $2,000,000,000 in one year.

In his speech on Saturday night, Mr. Smith denounced the NRA as a giant octopus that entangled itself around all business, big and small, and tried to smother it to death. Another second guess. He made a radio speech on August 22, 1933, in which he called attention to the fact that NRA was largely voluntary and he added, I quote:

"The slightest reflection on these facts should dispose of the claim, from whatever source it came, that the national industrial recovery act shakes the firm foundations of our Constitution, or marks revolution in our Government and in the conduct of our everyday life.

"Let us see whether, by shorter hours, higher wages and increased employment, we can avoid the dole, called home relief, and the disguised dole popularly known as relief work, the evil consequences of which we all know. It is infinitely better to pay the bill by the methods proposed in the national industrial recovery act than to pay it in the form of public or private charitable relief."

**Smith Urged Relief.**

The next charge was that public money was wasted and that the party had failed to fulfill its pledge of a 25 per cent reduction in Government expenditures. He neglected entirely to state that no President ever could have refused the call of suffering humanity that existed during the crisis of 1933. He knows very well that any Chief Executive, too cowardly to use the national credit to save human life, would have been consumed in the burning hatred of his own people.

I'll go further than that. Gov. Smith himself was urging appropriations for public relief at the very time that platform plank about which he boasts so loudly was being drafted. He made speech after speech urging a public bond issue to provide employment. He appeared before a committee of Congress for that purpose. Here is what he said at the Jackson Day dinner in Washington January 8, 1932:

"Now if it is all right to put the credit of the Government behind business, let the credit of the Government be used to keep the wolf of hunger away from the doormat of millions of people."

In that same speech, Mr. Smith declared that the conduct of the Hoover Administration was "indefensible" because States, cities and private charities were out of funds and unable to cope with the relief situation. He forgot to mention that speech to his Liberty League friends. Once again he was second-guessing.

**Short Memory.**

Let's pass on to his fourth charge that Congress has abdicated its legislative powers and as he said the country is now run by bureaucrats. Why, what Congress did is the very thing he advocated. In that Jackson Day speech from which I just quoted, Smith said:

"I would, therefore, suggest that Congress empower the President of the United States to appoint a Federal administrator of public works and put the President in such a position as he can clothe him with plenary power to cut, slash, dig into, and run through all the red tape, and through all the statutory restrictions that are placed upon the Government in the progress of public works.

"In other words, invoke the tactics of war instead of dotting all the i's and the t's and going through all the cumbersome labor of the peace-time performance when it comes to public works construction."

Oh my, Gov. Smith, what a short memory you have. Your charge that the Roosevelt Administration is fostering socialism and communism is so ridiculous, it's actually funny. Honestly, Governor, I think you've been seeing things under the bed—you know, those Communist spies that our good friend, Ham Fish, is always talking about. Where have I heard that charge of socialism and communism before? Oh, now I recall, that's the identical charge that Herbert Hoover made against you in 1928.

**Hoover Cry Renewed.**

Remember Governor, after you fearlessly advocated the public ownership, public control, public development of water power sites, poor old Herbert whimpered that it was State socialism because he lacked any adequate or statesmanlike reply to the position you took. And how you nailed poor Herbert on that one. You reminded him that the same old cry had been raised against Theodore Roosevelt, Charles Evans Hughes, Woodrow Wilson, and every other public servant who ever attempted to perform a public duty on behalf of the whole people. Very properly you said that silly charges of that kind did more to promote socialism in this country than any other cause. Let me quote just two short paragraphs from the Boston speech of yours on October 14, 1928. You said:

"The cry of socialism has been patented by the powerful interests that desire to put a damper on progressive legislation.

"Failing to meet the arguments fairly and squarely, special interest falls back on the old stock argument of socialism. The people of New York State are tired of the stock argument, have discovered that it means nothing, that it is simply subterfuge and camouflage, and I am satisfied that the people of the Nation in their wisdom will so appraise it."

Yes, Governor Smith, you very properly reminded Mr. Hoover that under his definition even Charles Evans Hughes, the present Chief Justice of the United States, was a socialist.

**Meaning Distorted.**

Now then, Gov. Smith, I wish to comment on one more portion of your speech. You quoted from President Roosevelt's message to Congress and then by straining and distorting his meaning you charged the President with saying, "If you are going to have an autocrat, take me; be very careful about the other fellow." Now, the Chief Executive never said that and he never hinted at any such thing. That looks just a little bit like a blow below the belt. Now suppose I read the record on you, not what someone else said, but what you yourself said. I am now going to read you verbatim a news dispatch which appeared in the usually reliable New York Times, in the issue of February 8, 1933, just before Mr. Roosevelt entered the White House. I quote:

"Former Gov. Alfred E. Smith told 400 guests at a dinner of the Catholic Conference on Industrial Problems at the Hotel Astor last night that the Nation needs a director of public works with power to cut through red tape if appropriations of public funds are to count in the war against the depression.

"The former Governor asserted that the economic crisis had caused more domestic damage than participation by the United States in the World War, and he declared it must be fought as a democracy traditionally fights by arrogating to itself the powers of 'a tyrant, a despot of a monarch.'

"'Let us look back a few years to 1917 and 1918,' Mr. Smith proposed. "'What did we do then? Why, we took the Constitution, wrapped it up and put it on he shelf and forgot it until it was over.'"

Just think of that! Alfred E. Smith proposing in 1933 that we wrap up the Constitution and put it on the shelf until the depression was defeated and then coming down here in 1936 to lecture Democratic leaders on constitutional government!

**Rights Not Violated.**

Now let me say something about the Constitution. In the whole United States, there is not a single individual who can honestly and truthfully charge Franklin D. Roosevelt with advocating the suppression of freedom of speech, freedom of the press, freedom of assemblage, worship, or any of those other basic rights guaranteed us in the immortal Bill of Rights.

The idea that Gov. Smith wished to convey in 1933 is the idea we all had, namely, that in a time of stress and torment, when every moment demanded action to preserve human life and prevent human suffering, it was imperative to cease wasteful quibbling. He meant the time had passed for legal hair-splitting and pompous phraseology.

Gov. Smith meant he was tired of boresome self-styled constitutional authorities like James M. Beck, the chief justice of the Liberty League, who has appeared 10 times before the Supreme Court on constitutional questions and been turned down eight times.

History will show and the record now will show that President Roosevelt has never advocated the adoption of a single measure designed to curb in any way the just liberties of any man.

Of course President Roosevelt was unable to say definitely and finally in the great emergency of 1933 just where State power ended and Federal power began. Of course Congress was unable to say flatly and finally that the measures adopted would come within the framework of the Constitution as interpreted by the Supreme Court. Who could say conclusively the AAA was constitutional or unconstitutional? Why, even the court itself differed on that issue and three of its keenest members gave their unqualified opinion that it was constitutional.

We anticipate unprincipled men, engaged only in promoting their own interests, to join the hypocritical and pharisaical chorus, to join the hue and cry of those who falsely accuse the President of the United States of trying to undermine the organic law of this country. But we don't expect it from high-minded individuals who know better, from men who themselves have advocated far more drastic policies and programs than Mr. Roosevelt has pursued. If you condemn the President, Gov. Smith, you condemn yourself one hundred fold.

**Strange Company.**

The list of directors and officers of the American Liberty League reads like a roll call of the men who have despoiled the oil, coal and water power resources of this country. With notable exceptions they were lined up against you in 1928 supplying the money with which Herbert Hoover went about the country denouncing you as a Communist and a Socialist.

It was strange to see you in such company, Gov. Smith. Over here marches the same army with whom you fought for social justice for a quarter of a century—Senator Wagner, Franklin Roosevelt, Miss Perkins, Senator Norris and those other comrades of your earlier and better days. The glamour of your presence and the brilliance of your personality so completely dominated that gathering on last Saturday night that in the half-shadows were concealed the lurking figures of men who fought for 25 years against the principles of government you espoused. Within a few feet of the table at which you sat were members of the power trust, some of whom you denounced by name in 1928.

I'm sure Mr. Hoover was with you in spirit, his cherubic face agleam and his chubby hands applauding ecstatically as you repeated against Mr. Roosevelt the very speech which he himself delivered against you in 1928.

Yes, Gov. Smith, it was as difficult to conceive you at that Liberty League banquet as it would be to imagine George Washington waving a cheery good-by to the ragged and bleeding band at Valley Forge while he rode forth to dine in sumptuous luxury with smug and sanctimonious Tories in nearby Philadelphia.

**"Unhappy Warriors."**

Perhaps in the heat of battle sometimes our commanding officer, President Roosevelt, has employed the wrong tactics. Perhaps there has been confusion and loss of energy. Those things always happen when human beings attempt mass operations in hurried formation under the pressure of adverse fate. But those things never yet have justified a change of allegiance in the face of the enemy.

It rests with no soldier who approaches the battle field under the flag of his leader to retire while the war continues. Above all things he must never go over to the enemy.

Yes, I agree with you, Gov. Smith, that the Democratic Party belongs to no individual and no group. It cannot be purchased by the "American Liberty League." The financial angels of the league will discover they cannot buy a monopoly over the name of freedom in the same way they have purchased monopolies over oil, coal and water power.

Gov. Smith, I've read you the record. You approved NRA, you approved farm relief, you urged Federal spending and public works, you urged Congress to cut red tape and confer power on the Executive, your urged autocratic power for the President, and you exposed with merciless logic the false cry of communism and socialism. The New Deal was the platform of the "Happy Warrior."

The policies of the Liberty League have become the platform of the Unhappy Warrior.


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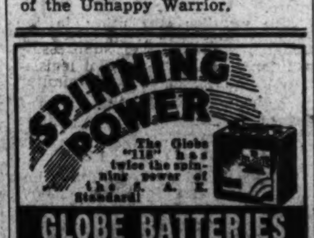

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# Fish Demands Brain Trusters Be 'Liquidated'

## Offers Republican Program Replying to Roosevelt in McKinley Day Talk.

*By the Associated Press.*

Canton, Ohio, Jan. 28.—An outline of what Republicans can do if returned to power came tonight from Representative Hamilton Fish, jr. (Republican), New York, in a McKinley Day address before Republicans of President William McKinley's birthplace.

His outline included "retirement of President Roosevelt to private life" and "political liquidation of the brain trusters," repeal of "New Deal experiments," preservation of the Constitution, a "constructive and constitutional agricultural program," a start "toward balancing the budget," and a policy of "millions for defense but not one dollar to send American soldiers to fight other peoples' battles."

Stephen A. Day, Evanston, Ill., attorney and constitutional authority, declared President Roosevelt is "a follower of the Tugwell philosophy."

**Replies to Challenge.**

Fish's address contained an attack on the foreign trade and tariff policies of Secretary of State Cordell Hull, whom he termed a "free trader."

He said "the President in his speech to Congress challenged the Republicans to show what they would do if returned to power, and I propose to offer a partial answer.

"There are certain fundamental principles and policies for which all Republicans stand and upon which they will present a united front whether they be conservative or liberal."

He listed in this program "political liquidation of the brain trusters, Rexford Guy Tugwell, Felix Frankfurter, the Cohens, Corcorans and other New Deal Socialistic termites seeking to undermine the Constitution and our American system; and the retirement of President Roosevelt to private life.

"Repeal of all the unsound, unconstitutional and socialistic New Deal experiments that have destroyed business confidence and prolonged the depression.

**Preserve Constitution.**

"The preservation of the Constitution and representative government, the maintenance of the powers of the Supreme Court, the Congress and the States, and the restoration of a government by law instead of by executive order."

Recalling McKinley's tariff and financial policies, he declared "William McKenley would turn in his grave at the very thought of the promotion of class hatred and socialism by the New Deal Administration within 35 years of his death."

## Talmadge

Continued from Page 1.

cratic committee. Georgia's red-suspender-wearing chief executive has done nothing to discourage the idea that he would like to be the South's chosen leader against President Roosevelt. Some believed that indorsement of Gov. Talmadge in such a role was the secret purpose of the "grass roots" meeting called to convene here tomorrow.

This suspicion seemed confirmed early today when newspaper dispatches from Atlanta reported that the Governor was offering himself and calling on anti-Roosevelt Democrats to support him. Whatever the basis for such stories, they were soon pronounced inaccurate by Gov. Talmadge before leaving Atlanta and on his arrival here tonight. But not before grumbling was heard from some of the out-of-State "delegates."

Gov. Talmadge declared that the purpose of the meeting was to enunciate principles—declarations in behalf of a return to "constitutional government and sanity," and observance of "revered State rights." An end to bureaucracy and a return to economy and lower taxes and a general denunciation of the New Deal. Gov. Talmadge said he did not expect himself or any one else to be indorsed as a candidate for the Presidential nomination by the "convention."

But before he spoke there was widespread evidence among out-of-State groups arriving here that while they were bitter against the New Deal, they had no particular use for Gov. Talmadge, except to consolidate opposition to President Roosevelt. As a candidate, Georgia's Governor had little attraction for them. One group privately said it would "take a walk" out of tomorrow's convention if the Georgians present attempted to steamroller an indorsement of Gov. Talmadge.

The scene of tomorrow's meeting will be the Macon municipal auditorium, which seats 5,000 persons. At a late hour tonight not more than 200 out-of-State anti-New Dealers had arrived here. Consequently it appeared probable that if the auditorium is nearly filled tomorrow it will be with Georgians of the Talmadge faction.

Convention for tomorrow's meeting is a misnomer. There have been no rules to govern the selection of "delegates"—anyone who dislikes the New Deal and terms himself a Jeffersonian Democrat is eligible for a seat. No rules for proportional voting have been adopted and the "delegates" represent none but themselves.

But whatever these "delegates" lack in the way of official character or numbers, they make up in personal animosity to the President and the New Deal. The President in their language is a "Stalin, a Lenin, a Mussolini, a Hitler" and a "Karl Marx." They question his sincerity as well as his ability.

The Rev. Mr. Smith by inference laid the death of Gov. O. K. Allen on the Washington doorstep, asserting, "We have two dead now to remember instead of one." He explained that there would be no faltering in loyalty to the ideals for which Huey Long fought, now that Gov. Allen was dead. He said that the remaining lieutenants of the Long machine felt as bitter toward President Roosevelt as their fallen chieftains did.

Speeches will be made to the "convention" tomorrow by Gov. Talmadge, Mr. Kirby and the Rev. Mr. Smith. In addition, anyone who feels that he has something to say will be invited to the platform. Hugh Howell, chairman of the Georgia Democratic committee, but no kin to the Atlanta Constitution Howells, will preside over the meeting. The gathering is expected to conclude its business before the day ends.

## The Candid Camera Catches John L. Lewis in Action

Underwood & Underwood.

*John L. Lewis, president of the United Mine Workers of America, as he addressed the opening session of the miners' convention yesterday in Constitution Hall.*

## Miners Boo Smith Address

Continued from Page 1.

Nation's working men out of a total of 33,000,000 during the past several decades.

This resulted in a break between the mine union and the A. F. of L. after the convention of the latter group in Atlantic City last September.

Yesterday a report read to the convention by gray-haired Philip Murray, the union's vice president, excoriated William Green, the A. F. of L. president, bitterly for his refusal to go along with the industrial union idea.

Green may answer today. His absence at the convention yesterday was noticeable since he was a secretary of the mine union for many years and is still a member.

**56-Page Report.**

The 56-page report detailed the accomplishments of the United Mine Workers' organization during the past 2½ years, particularly the wage increases effected during the life of the National Recovery Administration and down to the enactment of the Guffey-Snyder coal stabilization act in the last congressional session.

The report termed the Supreme Court decision that the NIRA was unconstitutional "unfortunate," but after hailing the Guffey bill, said:

"The fundamental objective of the United Mine Workers' organization for the solution of these very distressing problems lies directly in a system of proper Federal regulation which will encompass a synchronized system of price fixing and allocation of tonnage on a basis equitably fair to mine workers and operators alike."

Also indorsed were the Wagner-Connery labor relations act, now being attacked in Federal courts on constitutional grounds, the five-day, 30-hour week proposal of Senator Black, of Alabama, national social insurance systems such as the social security act, Federal programs for low-cost housing, and continuance of direct Federal relief appropriations besides public works projects.

**Group Protests Laws.**

The organization protested against passage of laws designed to "terrorize free speech and a free press under the pretense of suppressing sedition," urging backing of legislation to require "greater unanimity" in Supreme Court decisions on constitutionality, and assailed "greed" and "the money changers in the temple" while "11,000,000 people remain unemployed."

The day's high point was the opening address of President Lewis in which he described the Guffey act as "the achievement of the dreams on the part of the men in the mines" and as "the first constructive act enacted in our lifetime" to remedy the "hopeless conditions" of the miners.

Lewis' huge booming voice echoed in the great reaches of the hall, his eyes flashing beneath his huge jutting eyebrows in his grave, heavy face. His gestures confined to an occasional spread of his hands, he put all his emotion into his voice, alternating soft-spoken descriptions with sharp sallies that cracked heavily from his down-bitten mouth.

**"Billion Dollar" Dinner.**

Speaking of "a billion-dollar dinner held here at one of our great hotels," he recalled that Smith had said he was "supremely happy and comfortable" while "assailing every act of the greatest humanitarian ever elected to the Presidency of the United States." Delegates whooped, cheered and even whistled their agreement.

Lewis, reminding the audience that Smith had once said that the people in his East Side ward, wanting food and coal, couldn't eat or burn the United States Constitution or a Supreme Court decision, continued:

"I say to Alfred E. Smith that there is the same reaction today by the people of his ward on the East Side. . . . It is not pleasant to see him arraign himself as a gibbering political jackanapes before the American Liberty League, an organization which opposes everything for which the common people are hopeful."

The chief attraction of the day other than the Lewis address was the thumping music of the United Mine Workers' band from Monongah, W. Va., under the baton of A. J. "Gus" Smith, of Clarksburg, W. V. The 59-man band (one drummer was left behind) filled numerous recesses of the session with crashing renditions of "When I Grow Too Old to Dream," "Treasure Island," and other popular melodies, and played soft background music, while Bandmaster "Gus" sang his own composition, "Howd'ya Do, Howd'ya-doodle-doodle-doo!" a panegyric in praise of the presiding officers.

**Threat of Arrest.**

The miners were met yesterday morning as they entered the hall by Eleanor Fowler, labor representative of the Women's International League for Peace, who solicited them to sign peace pledges. Fred Hand, hall manager for the Daughters of the American Revolution, ordered the woman out on threat of arrest, saying he was "acting on instructions from a representative of John L. Lewis." Mrs. Fowler left, while Lewis disclaimed any such action.

Before adjourning until tomorrow morning, when Senator Guffey will address the assembly, the convention heard Albert Neutzling, of Illinois, chairman of the board of auditors, report that the last six-month statement of finances for the union, for the period from June 1, 1935, to November 30, 1935, showed:

Income and previous balance, $3,186,677.37.

Expenditures, $888,655.95.

Balance on hand, December 1, $2,298,021.42.

## Borah Urges $50 Pensions

Continued from Page 1.

a living platform," and called upon the Republicans to send instructed delegates to the national convention to frame a platform "as close to the people and issues as possible."

Of the Smith speech he said further:

"Nothing like it since Marc Antony stood over the body of Julius Caesar. And as the adroit orator of the evening drew back the shroud from the dead platform and pointed to the numerous wounds inflicted by those whom he called traitors, you could hear the anti-Roosevelt Democrats and the regular Republicans cheering to the echo.

"How they do love an insurgent when he is in the other party!

"It was fine. But, Republican friends, let us not make the fatal mistake—the fatal mistake of assuming that this election will turn upon the question of a dead platform. It must turn upon the question of a living platform. And if the Republican Party does not give the people a living platform, you may be assured that the election will not be gratifying in its result.

**"Fitness" Considered.**

"And if you are going to give them a living platform, a platform which represents the aspirations and the ideals of the American people, and the men and women who have suffered in recent years—if you are going to give them that kind of a platform, then I say to you: Get just as close to the voters as you can when you are selecting the delegates to elect the candidate for the Presidency of the United States."

In that connection he raised the question of "Who is going to determine the fitness" of any candidate. He asked how "this fitness" would be passed on.

"Is it going to be determined in the open, after full discussion as to qualifications and views, after the delegates have declared their position, with the voters taking part, insofar as practically possible to do so, or is it going to be determined in secret conclave, behind closed doors, long after midnight, under conditions which I need not describe, with the voters excluded and selfish and sordid interests pulling the strings?"

**With Less Influence.**

He pictured the Republican Party as approaching the 1936 election "with less influence, less authority and less power in national affairs than at any time in its history," and declared "the reason is within the party and not outside the party."

However, he expressed the firm conviction that the party, "if it follows its old practice and precepts, and consults and advises with the masses of this country, will win a marvelous victory upon the ides of next November."

Borah slashed at President Roosevelt's secret tariff treaties.

"In a very large measure," he said, "the President controls the revenues of the United States, and treaties are made in secret concerning which those affected know nothing until the treaties are promulgated. That is another law that I'd repeal—if I had the power to do so."

"The courts of the United States," Borah said, "ought to be kept clean from the control of politics, from the justice of the peace to the Supreme Court of the United States."

"It is sometimes said," he added, "that the Supreme Court is not considerate of the interests of the common man, that they are far removed from the people, but I want to ask the people in the audience tonight and on the radio this question:

**Business Support Asked.**

"Did you ever know of a country in which the common man, the average man and woman, enjoyed personal liberty or civil rights except in a country where they had an absolute, independent judiciary?"

Borah bid directly for support of the American businessman with a denunciation of Congressional delegation of authority to various bureaus to issue rules and regulations with the force of law. He said the practice had continued for 30 years.

"I say that is just as un-American and just as un-Republican," Borah continued, "as the decrees of Mussolini himself. No power to make laws should be granted to anyone. I would repeal every statute which undertakes to delegate to some clerk in a department the power to make rules and regulations the violation of which constitutes a crime.

"It is my belief that the American people are convinced that if we are going to enjoy political liberty we must also enjoy and possess economic freedom.

"We cannot go back. We cannot compromise. We must move forward; and the political party which does not move forward does not advance, which does not accept responsibility, will drop out—and some other party will take its place."

## A. P. A. Meeting Today.

The annual meeting of the Animal Protective Association will be held today at 3 p. m. in the home of Miss Virginia W. Sargent, 322 E street northeast. Election of officers will be held.

## Southeast Citizens Ask Bigger School

The Southeast Citizens' Association last night adopted a resolution requesting a four-room addition to Buchanan School. The association also asked that an elementary and vocational school for the Southeast be included in the five-year building plan of the school board.

A resolution, introduced by President William A. Maio, requesting the merging of Columbia and Gallinger hospitals was indorsed. The resolution suggested the use of Columbia as an obstetrical division of Gallinger at a cost of $50,000 to $60,000.

Another resolution supported in principle the bill before Congress to compel display of the American flag on all Federal buildings in the United States.

## John W. Polen, 64, U. S. Worker, Dies

John W. Polen, 64, of 2701 Fourteenth street northwest, died yesterday.

Polen was born in Cathartin, Va., and came to Washington in 1890. He was first employed by the Metropolitan Railway Co. In 1917 he became a clerk in the Internal Revenue Department, where he had worked since.

He is survived by two half sisters and one sister, Mrs. Lelia J. Akers, Mrs. Etta P. Lynn, and Mrs. Bertha J. Pattie, respectively, all of Cathartin, Va., and one half brother, Walter Polen, of Washington.

Funeral services will be announced later.

## 80 Children Escape As Orphanage Burns

Greenville, Tex., Jan. 28 (U.P.).—Eighty small children quietly filed out of the Boles Orphan Home today while fire raged on the second floor. Attendants led the children into freezing temperatures when the blaze was discovered. The home is 1 miles south of here.

The two-story brick structure was destroyed. Property damage was estimated at $35,000. The children were taken to farm homes and lodging places here.

# A. F. of L. Urges 300,000 More To Join Ranks

## Maps Plans for Cooperation of Steel, Iron and Tin Workers in Council.

*By the Associated Press.*

Miami, Fla., Jan. 28.—A determined drive to bring all the Nation's 300,000 or more steel, iron and tin workers into the American Federation of Labor fold was mapped at today's session of the federation's executive council.

Preparing for adjournment tomorrow after its two weeks' session here, the council also:

Urged United States Senator George W. Norris, of Nebraska, not to carry out his "distressing and disconcerting" intention to retire from the Senate, "so that the masses of the people of this country will be the continuing beneficiaries of his broad and sympathetic statesmanship."

**Charter Is Voted.**

Voted to grant an international union charter to the Brotherhood of Sleeping Car Porters and Maids, numbering now some 6,000 members, the 111th international to be chartered by the A. F. of L. and the first of all-Negro membership.

Decided to press forward with organizing campaigns among cement, aluminum gas and by-products, coke and gasoline filling station workers.

Agreed to extend all possible support and co-operation to the new automobile workers union in such organizing efforts as it might originate and launch.

Asked President William Green to confer with D. W. Tracy, president of the International Union of Electric Workers, and James B. Carey, president of the Radio Workers Council, concerning the latter group's proposed affiliation with the federation-chartered electrical workers.

**Costs Are Asked.**

Green also was instructed to map plans and estimate costs for the organization drive in steel.

A nucleus for the proposed big union is the already chartered Amalgamated Association of Steel, Iron and Tin Workers.

Green announced he had accepted an invitation to appear before the Miners' Union convention in Washington some time next week, but declined to say whether he would discuss the controversy between craft and industrial unionists as the miners' executive board requested.

## Ryan Says U. S. Lacks Guard Against Fascism

Chicago, Jan. 28 (AP).—The Right Rev. Msgr. John A. Ryan, of the Catholic University of America, Washington, tonight told the Catholic Conference on Industrial Problems that the United States Constitution offers no safeguard against the possible rise of fascism in this country.

## Mrs. Hattie Kennedy Dies at Oakton, Va.

Mrs. Hattie S. Kennedy, wife of Bert W. Kennedy, former doorkeeper of the House of Representatives, died yesterday after a long illness at the home of her daughter, Mrs. C. P. Adams, of Oakton, Va. She was 61-years-old.

Born in Grand Ledge, Mich., Mrs. Kennedy lived there until 1919, when she came here with her family. She is survived by her husband, two daughters, Mrs. C. P. Adams and Mrs. T. E. Adams, both of Oakton, Va.; four sons, Warren H. and Harold W. Kennedy, of Washington, and Russell W. and Bert W. Kennedy, of Grand Ledge; three sisters and a brother, of Grand Ledge.

Funeral services will be held tomorrow at 2 p. m. at the S. H. Hines funeral home. Burial will follow in Glenwood Cemetery.

## Woman Asks $50,000 In Suit for Injuries

Mrs. Regina V. Fogg, through her mother, Mrs. Edna E. Kovaleski, 1736 Eighteenth street northwest, yesterday brought suit in District Supreme Court against the Capital Transit Co. for $50,000 for injuries she allegedly sustained when an automobile in which she was a passenger was struck by a street car.

The suit, filed by Attorney Saul G. Lichtenberg, asserted Mrs. Fogg, who is a minor, was seriously hurt last November when the automobile, while making a left-hand turn, was struck by the street car.

## Liner Is Refloated By Haiti Tugboat

Port au Prince, Haiti, Jan. 28 (AP). The Clyde Liner Iroquois, aground near here since January 21, was refloated today by a tugboat.

Officers considered the possibility of starting for Miami and New York tonight, if the ship was found seaworthy.

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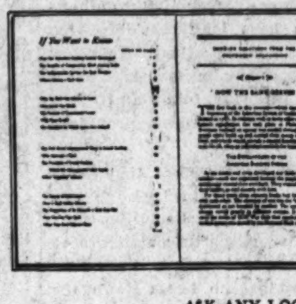

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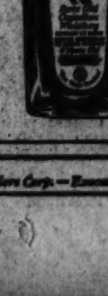

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## The Dirigible Controversy.

Controversy is sure to follow the publication of the Durand Committee's report to Secretary Swanson recommending that the United States forget the accidents of the past and start afresh in the development of lighter-than-air craft. On Capitol Hill, and elsewhere, critics of the airship program will wag their heads ominously as they recount the disasters that befell the Shenandoah, the Akron and the Macon.

On the other hand, dirigible enthusiasts will hail the committee's suggestion that another ship be built as the only logical conclusion that could be reached by an objective and scientific inquiry. Just as the caliber and impartiality of the men comprising this civilian committee are outstanding, so are certain facts that emerge from the sometimes intemperate discussions which have developed around the airship question.

The United States is fortunate in possessing a virtual world monopoly of helium gas, a factor that automatically places our engineers in a position of great advantage in the development of what may come to be an important mode of commercial transport. There is a great deal of experience on hand now that was not available when Commander Rosendahl gave the order "Up Ship" that sent the Akron aloft on its first trial flights in September, 1931. Furthermore, there have been marked advances, as the Durand report points out, in the sciences of mechanics and meteorology that can be applied to future designs.

It is to be hoped that there will be a parallel advance in Navy policy, and that the high command will scuttle their former practice of frequently rotating officers between sea and flying duty. For if we are to have a successful airship program we must develop a small group of officers encouraged to specialize in this field of navigation, in the manner employed by Dr. Hugo Eckener and officials of the Luftschiffbau-Zeppelin.

It is only a little more than five years since the first American airship took to the skies. No new mode of transportation can be adequately tested in so short a period of time.

## Dr. Elwood Mead.

Dr. Elwood Mead was not only a conscientious administrator, a foremost expert on irrigation and a pioneer in reclamation, but also a very human and lovable character. At Colorado Agricultural College he long since held the first chair of irrigation engineering ever established in America. It was he who wrote the irrigation provision of Wyoming's constitution. And when the California Land Settlement Board took the initiative among governmental agencies for developing waste and unused lands, it seemed only natural that Dr. Mead, in view of his interests and experience, should become a member.

In 1924, by appointment of President Coolidge, Dr. Mead became commissioner of reclamation. It was his joy as well as duty to occupy himself again with the irrigation problems of the West, to which he had devoted so much of his time as a young man. Under his commissionership fell the completion of Boulder Dam and the direction of expenditures of millions of dollars on various Federal works.

While the reclamation of new farm land is scarcely consistent with the curtailment of crops to raise agricultural prices, the part Commissioner Mead played in directing the construction of irrigation projects could by no means be subject to any criticism. No civil servant, regardless of his ability, can be expected to harmonize incongruous policies over which he has no control. The tragedy comes when the abilities of men like Dr. Mead are not utilized to full national advantage because of confusion in the high political command.

## Practice And Precept.

None will gainsay the good advice of the President in urging veterans to guard against "frittering away" the cash to be obtained from their bonus bonds. But there will be many to lament that the Administration has not better practiced what it here preaches; many to wish that spending "for permanent advantage" had been more clearly its own criterion.

They will have in mind, among other squanderings, the activities broadly classified as boondoggling. Relief payments for interpretative dancing, for mapping pre-Hellenic trade routes, and for preparing guide books at a cost of a dollar a word, are random samples. And the list of the "frittering away" of public money could be expanded almost indefinitely.

It was this prodigality that opened the way for the veterans to demand and receive their extra compensation before it was due. They argued simply that if the Federal Government has money to fritter away in every manner of reckless project, there was no reason why they should not get theirs. And President Roosevelt was unable to give a satisfactory answer.

## Europe Must Choose.

Reports from Paris that Germany is fortifying the demilitarized Rhineland in preparation for "the next invasion of France" sound rather exaggerated. But there is no question as to Germany's relentless determination to throw off the limitations imposed upon her sovereignty by the Treaty of Versailles. Like the military and naval armament restrictions forced upon the Reich in 1919, the treaty provisions with respect to the Rhineland are being gradually undermined.

Foreign Minister Flandin took advantage of his visit to London, where he attended King George's funeral yesterday, to sound out the attitude of the Baldwin government toward this new threat to the status quo. France expects British support in dealing with Germany in return for French aid in the application of sanctions to Italy. From this viewpoint M. Flandin's inquiries come at an opportune moment. Yet the policy of Great Britain with regard to changes in the peace treaty has been clearly outlined, and short of a real threat of German invasion it will not be easily altered.

In his address before the League of Nations Assembly last September Sir Samuel Hoare, then British foreign secretary, frankly pointed out that changes in the Versailles Treaty "will in time have to be made." He properly insisted that changes of this sort "will have to come about by consent, not dictation; by agreement, not by unilateral action; by peaceful means, not by war or threat of war." But authorities at London have long considered the time ripe for tacit modifications. This they demonstrated by concluding a special naval agreement with Germany, following Hitler's denunciation of the armament provisions of the treaty of peace.

It does not appear, therefore, that Great Britain will be inclined to back up any drastic action by France should Germany openly extend her militaristic activities to the German Rhineland. Indeed, if the Nazi regime is determined to break down the drastic limitations upon its sovereignty, the French can do little except strengthen their own fortifications and protest to the League of Nations. As a conquered nation regains its self-respect, confidence and ego, humiliating restrictions on its domestic sovereignty cannot possibly be sustained by any means short of military occupation.

Ten years ago Europe might have gone to war over this breakdown of the devices intended to keep Germany submissive. Now new problems have overshadowed the World War and it is generally held that new techniques must be applied to Germany's bitter reaction against the unprecedented infringements on her national sovereignty. Yet the problems of peaceful adjustment are for that reason none the less acute. Germany's increasing disregard for treaty obligations, even though they were imposed upon her by force, remains an extremely disquieting factor.

Instead of permitting this situation to drift into an ever gloomier atmosphere of hostility and suspicion, a positive move to re-examine the restrictions which Germany finds intolerable is in order. Certainly nothing can be gained by inaction that encourages the Hitler regime to take matters into its own hands. A reconsideration of these vital issues in the light of present conditions would severely test the statesmanship of Europe. But as between the matching of arguments in conference, and the matching of military preparations and hate-inspired propaganda, there can be only one choice.

## Now To Pay It.

From the mechanical viewpoint alone, Treasury experts say, payment of the veterans' bonus "will be the most difficult job in the history of the department." Yet that aspect of the problem is utterly insignificant compared with the financing of this two billion dollar grant to former soldiers.

The logical sequence to enactment of the bonus is a new tax program. President Roosevelt specifically requested Congress to vote new revenues to cover any expenditures not contemplated in the budget. But Congressional leaders are waiting for suggestions from Secretary Morgenthau, and he in turn is apparently waiting to hear from the White House. Thus nothing is as yet being done to give the bonds more backing than is represented by a national credit already subject to heavy strain.

The President's veto of this bill does not relieve the Administration of responsibility to meet the problem now created. The burden resulting from this enormous outlay will fall directly upon the Treasury. Consequently, that department is obligated to suggest ways and means of obtaining revenue to maintain control over a deficit that will otherwise be staggering. Congress is notoriously negligent in providing funds to cover its light-hearted appropriations. Unless the Administration takes the initiative in the formulation of a revenue program, this and other huge sums not included in the budget will have to be added to the already swollen public debt.

If the President were concerned only with consistent pursuance of his budget policy, his logical course would be to prepare a genuine measure for Congress. And since the credit of the Government will inevitably be affected by the continued piling up of unprecedented deficits, a vigorous effort to uphold his "approach" to a balanced budget becomes imperative.

## A Two-Edged Sword.

Chairman Fahey of the HOLC has uttered a timely warning against placing undue emphasis upon extremely low rates of interest for mortgages. Within reasonable limits, of course, low interest rates are beneficial and stimulative to industry. And an orderly scaling down of debt charges when the borrower is clearly unable to pay is always to the advantage of the creditor as well as the debtor.

Moreover, when mortgage interest rates are unduly high, home ownership is placed beyond the reach of a large proportion of the population, as Mr. Fahey points out. On the other hand, if interest rates are pushed down until private investors are unwilling to place their funds in new enterprises, stagnation follows. That holds true for all kinds of investment activity, not merely for the financing of homes.

Government agencies are in a position to lend at rates that would be entirely inadequate to compensate private lenders and make reasonable provision for losses. Yet Government subsidies of low-cost housing could beat down rates of return on capital invested in similar types of buildings so effectively as to tend to paralyze private enterprise. In Mr. Fahey's words, if home financing is made unattractive to lenders the whole Nation will be "penalized by a rise in rentals and housing costs and a critical scarcity of homes a few years hence."

Chairman Steagall of the House Banking Committee, who is wondering how to attract more private capital into the housing field, would do well to remember Mr. Fahey's timely reminder that there are always two parties to a credit transaction. Sometimes it has seemed as though the present Administration forgets that without the investor there would be no capital for debtors to borrow.

This is a point upon which Secretary Ickes should reflect before he asks Congress for the privilege of writing off 45 per cent of the cost of PWA housing projects as a rental subsidy. He should be very sure that housing developments so aided are really going to be slum-clearance undertakings; not subsidized competition with private low-cost building.

## An Ice Crusade.

Reference is in order to two letters published on this page last month. Both contained pleas for improvement in Washington's ice-skating facilities. One was from a grandmother and the other from a young lady just "turned 15" who wanted "to start a crusade for better and more ice skating in the District."

Old Man Winter has certainly been doing his part to accommodate these ladies. But at best there are only a few weeks in Washington when natural ice is thick enough to support human weight. Yet ice and skaters are a grand combination of Nature and human nature.

If skeptics are doubtful about the proportion of Washington's population that appreciates this, they need only pass by the overcrowded Reflecting Pool. Big and little, young and old, pulling mufflers tighter, buckling on skates, pausing for balance, and away, graceful as birds, not excluding the penguins. There's nothing like it—shiny surface beneath, cloudless sky above, cold air stinging cheeks rosy red, and the breathless exhilaration of action and speed. Worry, office routine, and that stuffy indoor feeling are left at the starting point.

Here is a cause worthy of the name crusade—for a permanent rink such as many cities no bigger than Washington already possess. It would be assured of patronage, from grandmothers to flappers who have "turned 15."

## New England Conscience.

Three centuries ago the puritanically blue-nosed General Court of Massachusetts Bay Colony by resolution expelled the famous Roger Williams because he subscribed to the heresy that the civil powers have no jurisdiction over a man's conscience.

Recently, in order to remove this blight from Massachusetts' record its Legislature has been considering House Resolution No. 488:

> Resolved, that the sentence of expulsion passed against Roger Williams by the General Court of Massachusetts Bay Colony in the year sixteen hundred and thirty-five be and hereby is revoked.

The same Massachusetts Legislature has passed a law forcing all teachers in that Commonwealth to subscribe by oath to a ritualistic patriotic incantation drafted by moronic super-patriots.

It would be more to the point if the Bay State would revoke the latter statute before rectifying the persecution of three centuries ago.

### Italy Digs In.

From the Kansas City Times.

While no official figures are available as to the cost of Premier Benito Mussolini's enterprise in North Africa, estimates from London place the present Italian expenditure upon this military operation roughly between $1,500,000 and $2,000,000 a day. That is, admittedly, a huge expense for a country in Italy's restricted financial circumstances. But it would not present such a problem to the Fascist regime if there were any prospect for an immediate victory in Ethiopia. Even in Rome, however, it now seems to be generally conceded that the war cannot be ended by force of arms before the next rainy season begins in about three months, and the realization is growing that the conquest of Il Duce's African empire is likely to be a protracted affair.

As time goes on, it is likely to prove increasingly difficult to arouse patriotic enthusiasm for sacrifices that seem to be producing no results, except the loss of Italian lives in distant deserts and mountains. Italy is digging in for the Ethiopian campaign. But how will the country emerge from the ordeal?

The Hand Of Esau.

# Letters To The Editor.

### Polio In The South.

To the Editor of The Post—Sir: As to the approaching "Birthday Ball," investigation indicates that 1935 will stand out in the history of the scourge of infantile paralysis in this country as the first year when there were unusually widespread epidemics in Southern States. North Carolina had more than 800 cases. Virginia had about 600. New York, New Jersey, Connecticut, Kentucky, Michigan and California all suffered from attacks. It is estimated that the total number of 1935 cases will reach more than 10,000. What does that mean? It means that all of us must put our shoulder to the wheel and try our best to keep 1936 from making this scourge a greater menace than the past year.

FELIX A. URY.
Washington, Jan. 27.

*All communications must carry the writer's name and address, though pen names are permitted at the Editor's discretion. In fairness to other correspondents, brevity is requested. Letters are subject to condensation.*

### The Price Of Liberty.

To the Editor of The Post—Sir: When an editor undertakes to enlighten his readers, that's commonplace. But when a reader attempts to enlighten an editor, that's news. And, since The Post is a complete newspaper, this reader's contribution may perhaps find a place in its columns.

That the editor is in need of enlightenment is apparent from the following editorial quotation: "What President Roosevelt means by saying now that 'eternal progress is still the price of liberty' may be clear to him. But the more we look at it, the more utterly meaningless the expression seems."

The same editorial also makes it clear that its writer still entertains the horse and buggy supposition, that "eternal vigilance is the price of liberty." Eternal watchfulness is still necessary, of course, but only to further social progress. Progress is liberty's sole justification. Vigilance is indeed necessary for individual survival. But a mere negative existence is not an adequate justification for that vigilance. It is a sentinel's duty to be vigilant. But a far more important part of his duties consists in actively repelling a possible intruder.

The Sphinx is eternally vigilant. But more Sphinx-like watchfulness will not convert the desert sands into fertile plains. We must not only be vigilant about liberty, but we must make progressive use of it. We must move eternally forward and onward—in a word, we must progress. For progress is the fruit—the legitimate offspring of liberty.

In a profounder sense, vigilance is not the price of liberty at all. It is merely a requisite for its maintenance. The real price of liberty is progress (as President Roosevelt so keenly observed). For progress is indeed the price that all living things must pay for the liberty of functioning—all living things, that is, except a Sphinx-like do-nothing Administration.

ELI APPLEBAUM.
Washington, Jan. 22.

## The Liberty League Dinner.

To the Editor of The Post—Sir: As I view it, about all that Al Smith's arguments prove is that Al is a poor loser.

As for his howl about the present political Administration being untrue to the dictates of the Constitution, just what past political administration can Mr. Smith hold up as an example of constitutional faithfulness?

Without one exception since the United States of America became an independent republic every political administration has carried on its business of State-made promises—broken them; waged political warfare against all opposers; disregarded 90 per cent of the constitutional laws. Yet by satisfying the "masses" the Union prevailed, regardless of what was said or done by the "classes."

And regardless of those who "run for President," get defeated and howl about it, the masses will hold the Union together. And if the classes don't like it—there's no law against leaving here.

WILLIAM MEYERS.
Washington, Jan. 26.

To the Editor of The Post—Sir: Our great debt to radio again is emphasized. No longer are we dependent on so-called political commentators for information. And is it easy to distinguish between genuine applause and the noise of claquers? I'll say it is!

Far from being the "old Al" of '24 and '26, as Mr. Franklyn Waltman naively writes, Saturday night's performance disclosed Alfred E. Smith of the guilty conscience with a starched upper lip. Any youngster in a spare-the-rod-and-spoil-the-child home knows what this means. It is a grief not to be lightly dismissed that Al Smith cannot truthfully exclaim, "My head is bloody but unbowed."

MRS. EDGAR E. KIDWELL.
Washington, Jan. 26.

To the Editor of The Post—Sir: I would like to point out a few of Dr. Niel Carothers' mistakes. He begins with a savage attack upon the Administration, a partisan attack if there ever was one. He says that the opposition to the Administration has grown until it includes an overwhelming majority of the business men, large and small, the same overwhelming majority of the editorial wisdom of the country (apparently all editors are not wise), the judgment of the Supreme Court (apparently he considers all decisions unanimous), and 63 per cent of the whole population of the country (if this last is true, it should certainly be reflected in the Congress).

The first point he makes is in defense of property rights. The property a man has in his own right is his home. His business involves other people, even though he owns the building, is sole stockholder, etc. Dr. Carothers states that " . . . we have a Government whose policies for three years have been directed toward its (property) destruction." I guess the Government would have destroyed it all in that time if it were not for the Liberty League.

He defends big business because it is the source of our entire living (he says). Therefore it should be protected and not taxed so much. It hasn't been so long since the people were treated with a "look in" on how much profit "big business" really made. Likewise, the League has assumed a paternal attitude toward the small business man, heroically striving to shove out the NRA, so that he would not have to pay his clerks a living wage.

Everyone should get a laugh out of his next statement: "It has been charged that the League is hostile to labor. I have been an impartial critic of the League's stand on economic issues, and I know no instance where its position has been against the interests of American labor." In the same paragraph he laments about the forgotten millions for whom the Government has done nothing — domestic servants in houses, farm laborers in the field, and workers in professional lines. The Government tried to help them, and was obstructed at every turn by such organizations as the League. And then such brazen effrontery, claiming the League is fighting the battles of the forgotten millions.

In his concluding paragraph, Dr. Carothers says, "In common with all decent citizens I want to see a better life for the American people. I want to see a better living for the ordinary citizen, a better living for the ordinary man. I want to see a reduction in hard labor, and in privation. I want to see an end to poverty and insecurity in this land." Well, if the learned professor really wants these things, he has certainly joined up with the wrong gang.

WILLIAM P. THOMAS, JR.
Washington, Jan. 27.

To the Editor of The Post—Sir: The handling by The Post of the Alfred E. Smith speech at the Mayflower Saturday night showed a nasty ill-will throughout.

The picture published of Mr. Smith eating his dinner was obviously snapped without his knowledge. I wonder how you would like your picture taken and printed under similar circumstances?

WILLIAM CLINTON.
Washington, Jan. 27.

To the Editor of The Post—Sir: Congratulations on the story which appeared in The Post of January 26 on the Liberty League dinner. Al's "twangy East-side voice," as your headline called it, seemed strangely out of place among all the broad A's surrounding it on every side. What an ass he made of himself, didn't he.

X. Y. Z.
Washington, Jan. 28.

To the Editor of The Post—Sir: Al Smith's masterful address clearly revealed that the masses, not the millionaires, will eventually be called upon to pay the national debt which has reached such stupendous proportions. The hideous specter of staggering taxes cannot be banished by insisting "we are in the black" when the reverse is the case.

The so-called progressive Democrats, who justify an unparalleled orgy of spending on the grounds that a revolution has been averted, evidently overlook the fact that innumerable social upheavals are directly attributable to excessive taxation. Moreover, no nation can continue indefinitely to support vast armies of unemployed. The final hour of reckoning is inevitable.

The necessity of relieving suffering and starvation is only too obvious but the ills of humanity cannot be legislated into oblivion by ever-increasing raids on the United States Treasury. And the wretched business of burning wheat, slaying animals, pouring milk into the gutters, when armies are in want, is little short of criminal.

E. K. G.
Washington, Jan. 25.

### Hugo And Roosevelt.

To the Editor of The Post—Sir: In rereading Hugo's great sociological novel, "Les Miserables," I am impressed by the applicability of his thesis to social situations and problems of the present. I quote from his preface:

> So long as there shall exist, by virtue of law and custom, a social damnation artificially creating hells in the midst of civilization, and complicating the destiny which is divine with a fatality which is human; so long as the three problems of the age—the degradation of man through poverty, the ruin of woman through hunger, the crippling of children through ignorance—are not solved; so long as in certain regions social asphyxia is possible, in other words, and from a still wider point of view, so long as ignorance and wretchedness exist on the earth, books like this cannot be useless.

Such evils as Hugo wrote of, if not worse, exist under cherished American institutions today. So long as they shall continue there is need for idealistic, humanitarian statesmanship like President Roosevelt's and for efforts at social reform. Even though such strivings fail, they serve a purpose by forcing their smug opponents to counter by proposing and doing something for the unfortunate.

ARTHUR M. SHEPARD.
Washington, Jan. 26.

### To Dissolve Distrust.

To the Editor of The Post—Sir: Apropos of Mr. Louis Bessemer's remarks in these columns about the concerts recently given in Washington by the Mexican Orchestra Tipica, one wishes he could visit the delightful country whence came "those happy troubadours." There he would marvel at the centuries-old culture that has enriched the heritage of Mexico.

Differing cultural values sometimes engender rivalries among nations, but more often they spring from economic disadvantages. Through a knowledge of the literature and arts of other peoples, even to the extent of learning a foreign language, much of the present-day distrust might dissolve as morning mist under the warm sun of better international understanding.

GUY D'AULBY.
Washington, Jan. 21.

# The Post Impressionist

### *From Rare To Common*

*Post Office, Wednesday.*

ONE of the younger readers of this Column recently remarked that he supposed the centennial of Mark Twain's birth was celebrated because "a hundred years is such a long time." This year, on the day after Washington's Birthday, a certain anniversary will be celebrated because a certain metal has done so much in the comparatively brief span of 50 years.

* * *

A little over a century ago, nobody had ever set eyes on aluminum. Not many decades after that, Louis Napoleon wanted the stuff as helmet-material for some of his crack troops, and his desire set scientists searching a means to produce it in sufficient quantities at a price sufficiently low. But those scientists got almost nowhere.

The Emperor was able to have a set of aluminum forks for the imperial table. As a particularly regal gift, his ill-starred baby was given an aluminum rattle. The King of Siam could sport an aluminum watch-fob.

That was about all.

* * *

In the middle Nineteen Hundreds "the metal was quoted at $545 a pound," a lump of it at the Paris Exposition "occupied a place of honor beside the crown jewels . . . In 1884, when the hundred-ounce aluminum cap was cast for the Washington Monument, it was exhibited in the window of a Fifth Avenue jeweler, in New York." So Edwin Teale tells the story in the current number of Popular Science. In 1886, "the commonest metal in the earth's crust was as scarce as silver."

* * *

And now?

It is part and parcel of every man's everyday life; the world used over 375,000,000 pounds in 1935—because, in 1883, an Ohio college chemistry professor told his class something about aluminum—and one member of his class listened.

* * *

The professor, whose name was Frank F. Jewett, pointed out that the silverish stuff had infinite potentialities for use, but seemed also to have an infinite ability for keeping itself from production in useful quantities at a practical cost. Its discoverer—Danish Hans Oersted—had turned out a few globules, by chemical means, in 1825. German Frederick Wohler went him a bit better, and, urged by Napoleon III, French Sainte-Claire, Deville increased quantity—but couldn't reduce expense. Extraction of the oxide, or alumina, presented no problem; its reduction to metal made the trouble. Said Jewett:

"If any of you boys can overcome that difficulty, he is sure of a fortune."

* * *

Twenty-year-old Charles M. Hall was the lad who took the hint. He hadn't any money to speak of, but he made a laboratory out of a shed behind the house in which his family lived. When electric batteries were needed, he built them himself.

"Hall sought"—so Teale tells it—"to reach the goal by a new road—electrolysis, or the chemical decomposition of the alumina, while in a molten state, by an electric current. The melting point of alumina is 2,050 degrees Centigrade, far too high for Hall's home-made bellows and furnace. So he sought a chemical salt which, when molten, would dissolve alumina and enable him to electrolyze it in solution."

He tried fluor spar: unsatisfactory. He tried magnesium fluoride: ditto.

* * *

You remember how Darwin and Wallace unguessingly ran a race toward the theory now known as Darwinism. Quite as unguessing, Hall raced an unknown competitor who, for his part, was ignorant of Hall's efforts. In Gentilly, France, Paul Heroult, a tanner's son, was pursuing the same experiments.

* * *

Hall, after 36 months of intense work and frustrated hopes, tried Greenland cryolite for a solvent, sprinkling it into the powdered alumina and passing a current through the bubbling mixture for two solid hours. That did the trick.

On the 23d of February, 1886, he ran to Prof. Jowett with a handful of aluminum cheaply produced—and proved his success.

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Heroult achieved the same result 60 days later. Like Hall, he was born in 1863. Like Hall, he died in the first year of the World War.

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Of course, a lot has happened to the processes of production since February, 1886. Nevertheless, it was Hall that turned aluminum's possibilities into actualities. There are aluminum tank cars and cradles today, tiny rivets and heavy cranes of aluminum, bicycles and beer kegs, racing yachts and air-voyaging Zeppelins, chairs, teakettles, wheelbarrows, aluminum-encased streamlined trains which can comfortably do a hundred miles an hour. Ours is almost as much the Aluminum Age as it is the Machine Age.

* * *

It dates, in this sense, from that February 23d. And—because Charles Martin Hall was an Oberlin student when Oberlin Prof. Jewett started him on his quest—Oberlin will celebrate the fiftieth anniversary of Hall's discovery on February 23d, 1936.

# Fair Enough

**By Westbrook Pegler**

### The British Kind.

London, Jan. 28.

THERE will never be a better opportunity than the present to observe the operation of ballyhoo by which the British royal family is sold to the people of the country. Never have the American papers achieved such unanimity on any subject, and it seems unfortunate that the American people cannot elect some one family to occupy a like status on a permanent, continuing basis.

Such a family would have to avoid political affiliations, of course, and would exist merely as an object of the affections and adulation of all the people, regardless of party. We need not call it a royal family, for royalty is repugnant to the national temperament, but we might call it simply the American family, thus implying that all the virtues with which its members would be arbitrarily endowed were characteristic of all the American people.

Unconsciously the Americans attempted to do this in the case of Col. Lindbergh, but he turned out to be a partisan Republican, and, moreover, he declined the nomination in the manner of a man in a white suit slapping down a clumsy but affectionate dog with mud on its paws.

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THE British royal family, on the contrary, have been trained to the burdens and little vexations of their position and they accept them, along with the rewards. The people, on their part, receive certain benefits, some of which are imponderable but nevertheless important. In the royal family, as constantly exploited in the English newspapers, and never more than at the present moment, the English people are taught to perceive the virtues of their race, such as loyalty, reticence, respect for law, honor, honesty, democracy and humility, and to believe that as members of that race they partake of these qualities much more generously than the people of any other nationality.

The ballyhoo is strong and unremitting but nevertheless subtle, and the effect on people is a magnificent national self-appreciation. They plead guilty of being the greatest and finest people on the earth, whose only fault—if the perfect race could be said to have a fault—is their incurable modesty. They possess a special kind of pluck, known as true British pluck, and a special kind of sportsmanship, also known as the true British kind. It is unnecessary to point out that the true British kind is the best there is.

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ALTHOUGH the Americans have acquired in Europe a reputation as braggarts, it is your correspondent's observation that the Americans and the French just now are modest to a serious fault and are indulging in more self-criticism than is either good for them or justified by the facts.

The Italians, on the other hand, have been taught to regard themselves as a race of warriors, and they amuse themselves by singing ferocious songs in which their enemies are slaughtered and a subject people are led to freedom and dignity under Fascism.

The Germans have substituted Hitler for the royal family and are frank enough to admit that the German race is in all respects the perfect flower on the stalk of civilization.

The British ballyhoo goes about it in a distinctly different way, employing a formula which might be described as braggart modesty, whereby the people are given to understand that they are much finer than they admit. The general effect, however, is about the same and the royal family serves as the perpetual example, though partisan politicians roll on the floor.

When our partisan politicians go to the mat, each side calling the other opprobrious names and not without justification, we have no ideal, unless it could be the President, who is generally a mediocre man at best. If the President is mediocre there are many who will say so, but in England they never have a mediocre king.

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THIS distinct character of the English people was exemplified in Chicago by Mr. "Sobbing Sam" Insull, the crying Croesus of the utility trust, who went along for many years treating American natives a good deal the same as an English planter handles colored labor in tropical colonies.

Mr. Insull was typically English and was proud of his Englishness, except on one embarrasing occasion during the war when he led a deputation to demand of "Big Bill" Thompson just how he stood on Americanism. As Mayor, Mr. Thompson opposed American participation in the war, but when Mr. Insull asked him how he stood on Americanism he said: "My great-grandfather fought with Washington, my grandfather was killed at the siege of Vicksburg and I was at Santiago in '98. By the way, Mr. Insull, have you ever taken out your second papers?"

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## Bombers to 'Attack' New York Air Base

New York, Jan. 28 (AP).—The Regular Army Air Corps post at Mitchel Field, Long Island, will be "attacked" by bombing planes over the week-end in the first phase of winter maneuvers by the general headquarters air force.

The Long Island air base, a vital point in coastal defense, will resist the onslaught with pursuit and attack planes. The invading bombers will come from Concord, N. H., where they will be based during the two weeks of the air games.

Plans for the maneuvers were made public tonight by Maj. Gen. Frank M. Andrews, G. H. Q. Air Force commander, who recently made an aerial reconnaissance of the New York-New England area in his "flying headquarters."

# Landon Talks Tonight

**National Hook-up Will Broadcast Long-Awaited Address Of Kansas Governor With Record Of National Proportions.**

By Hilding Siverson
*Special Correspondent of The Post.*

Topeka, Kans., Jan. 28.

AFTER maintaining a long and discreet silence on outstanding national issues, Gov. Alf M. Landon of Kansas will give his views on some of the chief points of controversary in an address to the Kansas Day Club at Topeka, tomorrow (Wednesday) night. Announcement of such an utterance has been awaited by many of his friends and admirers, as they have come to the conclusion that the time is ripe for it.

It has been announced that the speech will be broadcast on a national radio hook-up. If this is done, it may be that Gov. Landon will talk to an audience comparable to that which listened to President Roosevelt at the opening of Congress, for everybody in the Nation who is at all interested in politics has heard of Gov. Landon and his economical administration, and have wondered what kind of a President he would make. There is a vast curiosity about him. His achievements are well known in Kansas, and his public utterances there have placed him on record, but in the other States there is still a great lack of knowledge as to what manner of man he is, and what he would stand for if elected to the Presidency.

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THE stage setting for this address will be a noteworthy one.

The Kansas Day Club, so-called, is a unique organization in it has no permanent membership. Any Kansas Republican who buys a ticket to the annual banquet is a member for the evening. The club was established many years ago to honor the anniversary of the State's admission to the Union, and was promptly made a Republican institution, in view of the part the Republican Party had played in the formative days of this picturesque State of John Brown, John J. Ingalls, William Allen White, Sockless Jerry Simpson, Henry J. Allen, Victor Murdock and a procession of other notables.

The largest hall in Topeka is always engaged for the occasion, but it is safe to say that hundreds will be turned away this year, for it will be the most important meeting of the Kansas Day Club in its history. For the first time in the history of the State, it is presenting to the Nation a candidate for the Presidency. In times past Kansas has had men of Presidential caliber for whom booms have been started, but never before has the "situation" crystallized to the extent that it brought forth a definite, formidable, aggressive campaign this early in the season.

The Kansas Day Club is noted for its bubbling enthusiasm, and it can be predicted that radio listeners on the evening of January 29 will hear an exuberant demonstration reminiscent of national conventions.

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UP to the present time Gov. Landon has mentioned national issues sparingly, and has refused scores of invitations to address audiences outside of the State. His reasons have been sound. He was hired to perform the duties of Governor, and not to travel over the country. He has had a difficult, exacting job that requires his full attention. He was therefore justified in sticking to his task and disregarding the siren voices from the treacherous shoals that are so plentiful in the national political currents.

Being a State official, he was not primarily called upon to state his views on national issues—up to a certain point. But now that President Roosevelt has thrown the fat into the fire, and since momentous issues like AAA have been opened to free and furious discussion, it seems that Landon's period of silence is over. He is now a national figure whether he wants to be one or not. As a national figure he must speak.

It should be said in this connection that the psychology of Gov. Landon's boom has been admirably handled. There are no evidences of pose in his reluctance to throw his hat into the ring. He has not sought a Presidential boom. It has been quietly and gradually forced upon him by Kansas leaders and by men from other States, until he cannot well continue to restrain its force and expressiveness.

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NATURALLY there will be much curiosity as to what he says about AAA. After the Supreme Court decision he made a speech to Kansas farm leaders in which he urged them to accept the decision in a sportsmanlike spirit, and at the same time urged that the constructive objectives of the AAA be not abandoned. He may have a program of his own or he may prefer to wait upon the final outcome of Congressional action. As far as his actual sympathy for agriculture is concerned, there never has been any question, regardless of what policies he may advocate.

Being from an agricultural State, a practical business man whose welfare depends largely upon agriculture, and fully understanding the farmer's problems, Governor Landon is especially suited to the role of a farm belt Presidential candidate. Any professorial or theoretical farm expert of the New Deal group would find him an exceedingly difficult opponent to handle. That, undoubtedly, is the reason why New Deal sharpshooters have already selected him as their favorite target, even before he has announced a program.

Two major efforts have been made by New Dealers to discredit him in advance of his announced candidacy. One attack was made by Harry Hopkins, as to the Kansas relief situation. He claimed that Landon had been remiss in taking care of the State's share of relief. Landon made no reply, but such a paralyzing and convincing response was quickly made by Kansas relief authorities that Hopkins did not make another peep.

Former Senator Brookhart now a lame-duck New Deal appointee, then took out what he thought were blue chips by branding Landon as a friend of Standard Oil. Landon ignored this, also, but again an authoritative voice spoke, showing that Landon was not only free of Standard Oil entanglements, but, in his capacity as an independent oil producer, has actively fought Standard Oil. Mr. Brookhart also subsided into complete silence.

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IF any of the New Deal propagandists take Landon for a gawky blundering, demagogic sagebrush politician, they will have to make a new appraisal, for Landon knows his way around, and is well able to take care of himself, quietly and without false motions or bluster.

Ever since Kansas was the battleground of the slavery and antislavery forces, it has been an exciting political theater. Kansas takes its politics with a queer mixture of seriousness and hilarity.

There is a tradition that "Rule No. 97"—or it might be 106—of the Kansas Legislature is "Don't take yourself too dammed serious." Alf Landon has never violated this tradition. He is serious minded, in one way, with respect to his deep study of national problems and his devotion to the best kind of Government he can give his State. But he is a good mixer, genial and popular in his personal contacts, and never gives the impression of trying to be a ponderous personage.

He enters into the spirit of the present political crisis with his eyes and ears wide open, with a solid, fundamental understanding of the undercurrents. It now seems that he is to emerge into the national arena, and if it turns out that way on the evening of January 29, the birthday of Kansas may yet attain national significance, for it may mean a national fork in the road.

## Italo-Argentine Pact On Trade Is Deferred

Buenos Aires, Jan. 28 (AP).—The Italian mission seeking an Italo-Argentine trade treaty headed for Genoa tonight, its hopes of success deferred "until the international situation is normalized."

At the head of the returning delegation was Senator Alberto Asquini.

An Argentine foreign office spokesman said that, although the ground work for a future trade treaty between the two nations has been laid, accord is impossible at present, owing to Argentina's position as a member of the League of Nations participating in war sanctions against Italy.

## Court Orders Search For Huey Long's Will

New Orleans, Jan. 28 (AP).—Judge Nat V. Bond in civil district court today granted a request for permission to open bank boxes and search the effects of the late Senator Huey P. Long for his last will and testament.

The petition was signed by Earl K. Long, brother of Senator Long, and Charles J. Rivet, a notary public, acting for Mrs. Long.

## Don't Mention It. By Ed Reed

"I'm in a spot! The wife wants rain for her garden and Deacon Jones has a foursome on!"

# No End Of Books

**By Theodore Hall**

### Strike in the Valley.

HARD upon the heels of James Rorty's "Where Life Is Better," as if it were planned to be an illustration to the text of that masterly and blistering report upon the state of the underdogs of the Nation, comes John Steinbeck's novel, "In Dubious Battle" (Covici-Friede, $2.50).

Mr. Steinbeck, we must remember, is entirely capable of providing us with hilarious entertainment—his last novel, "Tortilla Flat," warmed every reader with its picture of a crew of lovable vagabonds enjoying their wine, women and song in sunny Monterey. They lived a hand-to-mouth existence; they might be homeless one night, but the next night they feasted; if they landed in the hoosegow, the sheriff was their friend. Poverty in the lyric key it was, and so artful was Mr. Steinbeck (let us give thanks—it was great fun!) that perhaps only he realized, at the time, that there existed another key.

But now he transposes that tune. In another part of California (which might well be the Imperial Valley of Mr. Rorty's report) Mr. Steinbeck shows us a poverty which is not amiable. Two or three thousand roving apple-pickers, facing a cut in their already minute wages, enter upon an embattled strike in a story, gentlemen, which will catch you in the midriff.

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DOWN to the "Torgas Valley" go Jim Nolan, who has joined the Communist Party because he has watched his family and himself ruined by "the system," and McLoed, a big man with a face like a "scholarly prizefighter," from the Party's office. With a grandparent who fought at Bull Run and like tokens of indigenousness, they are nevertheless what the newspapers in the Valley called "foreign-born agitators." And in the Valley the two men find the strike ready to explode.

It takes only a 70-year old apple-picker, falling through a defective ladder, to set it off. Then the two sides face each other—the hundreds of homeless laborers, stranded in the Valley, and the surrounding highly-organized ranks of orchard owners, police, and townspeople.

The active side of the tale alone will hold the reader from page to page. Mac and Jim urge the strikers to elect their own leaders, to pitch a camp on the land of a sympathizer and maintain it ship-shape to keep the men in hand and orderly. But clashes are inevitable—alarums by night, fights with scabs and police and vigilantes, struggles over the sheer necessity of getting food for the strikers. An islands of half-starved and desperate men in the midst of a hostile and organized countryside presents no quiet and amiable picture.

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BUT there is another side to Mr. Steinbeck's tale—the slow growth of these men toward a feeling of integral cause with each other. They are baffled, distrustful, irresolute at first. Yet as clash succeeds clash, as the ring of the owners and their allies tightens about the strikers, the apple-pickers begin to sense their own power and to mold themselves into an effective instrument. And this is, to the reader, an exciting thing to watch.

For Mr. Steinbeck has brought us into the hearts of these apple-pickers, to see them not as dry symbols of economic stress but as human beings fighting for a chance to get something to eat and a place to sleep in a world which is hard and uncaring. And strike novels we have had before, but never one which is quite so understanding in its picture of men's need to act heroically in their own cause.

From the day when Jim Nolan wades into the arena to help the underdog to the night when he is blasted in the face by an ambushed shotgun, "In Dubious Battle" holds its form and momentum as a distinguished piece of work—first a dynamic and enthralling novel, and second, a report from the economic front line which is filled with honesty and sympathy.

## Recovery of $60,000 County Fund Seen

*By a Staff Correspondent.*

Annapolis, Md., Jan. 28.—The possibility that three Anne Arundel County agencies may recover part of $60,000 impounded in the Annapolis Banking & Trust Co. was increased today, as Benjamin Michaelson, attorney for the county commissioners, requested the board to seek sinking funds from the bank, after being advised that such action could be instituted.

Michaelson, after a study of ways of recovering county funds impounded since the banks' reorganization, was advised by Walter L. Clark and Simon Sobeloff, Baltimore attorneys, that court action could be brought by the county against the local bank, to recover its sinking funds.

The county grand jury, in its fal report, requested the county commissioners to take drastic action to recover funds of the county commissioners, board of education and Annapolis Metropolitan Sewerage Commission. Michaelson said that the county sinking funds amounted to $11,000.

## Poison Test Is Made In Death at Elkton

*Special Dispatch to The Post.*

Harrisonburg, Va., Jan. 28.—An analysis of the contents of the stomach of Reese Dean, 40, who died unexpectedly yesterday at Elkton, was being made here tonight to determine if there is any basis for the suspicion of relatives that the man was poisoned.

Dr. H. G. Pickett, of State Teachers College, is making the analysis. Coroner F. L. Byers believes Dean succumbed from a heart attack. He died while seated near a stove in the home of a neighbor. He is said to have worked during the day and had left the bedside of his ill mother only a few minutes before he died.

'Heir' to Long Dead

GOV. O. K. ALLEN.

# Gov. Allen Dies

Continued from Page 1.

in the recent Democratic primary campaign as a "Huey Long man," and won the nomination by a landslide vote. He will be inaugurated Governor May 12.

Representative Cleveland Dear, Leche's opponent on the anti-Long ticket in the bitter campaign, expressed his condolences to Mrs. Allen from his home at Alexandria.

Allen J. Ellender, speaker of the House of Representatives and successful Long-Allen candidate for the six-year term in the United States Senate succeeding Long, rushed to the capital from his home.

Lieut. Gov. Noe chartered an airplane at Monroe and flew here to take the oath of office and administer the dictated laws of the late Long for the nearly four months intervening until Leche is inaugurated.

He was sworn into office by Associate Justice John B. Fournet of the Louisiana Supreme Court.

**Caucus Planned.**

Administration leaders and politicians were planning to caucus over the method of procedure in selecting a nominee for the unfinished term of Long in the Senate to which Gov. Allen was nominated last Tuesday.

It was expected that under the law the Democratic State central committee, of which Allen was chairman, would call a meeting and nominate a successor to the Governor whose name should go on the ticket for the general election to be held April 21.

Jeff B. Snyder, of Tallulah, vice chairman, became acting chairman of the State committee.

With the slaying of Long last September, his hold of the State administration fell to his boyhood friend, Allen, his closest political associate. With Allen's passing that responsibility was taken up by Lieut. Gov. Noe, also a stanch supporter of Huey Long.

When the Long-Allen ticket was being framed last fall Noe already had taken the jump and announced his candiacy for Governor on the "share our wealth" platform of Long, but Allen and the other machine leaders pushed aside his candidacy and caused an open break between Noe and the administration.

Noe later withrew his candidacy and supported the Long-Allen ticket, which nominated him as a member of the State Senate in the primary.

While awaiting announcement of Noe's policies in the executive chair, State leaders anticipated he would follow in general the administration's announced intentions of carrying out the work of Huey Long, although he has it in his power to call the Legislature into session and seek repeal of any of the dictated laws passed under Long and Allen.

From other Governors and high public officials of the Nation and from citizens in every city and hamlet in Louisiana messages of sympathy were received by Mrs. Allen.

Allen is survived by his wife and three children, his mother, Mrs. Sophronia Perkins Allen, of Shreveport; two brothers, Ira Allen and A. Leonard Allen, a Winnfield attorney, and two sisters, Mrs. J. Ira Abrams, of Sikes, La., and Mrs. A. H. Broyles, of Shreveport.

The body of Gov. Allen will lie in state in the rotunda of the palatial capitol, near the tomb of Senator Long, until Thursday, when it will be taken to Winnfield, home of both Allen and Long, for burial.

## Sister Presented Medal Awarded Dead Marine

Hagerstown, Md., Jan. 28.—Mrs. Pearl E. Gibney, Hagerstown, was presented the Distinguished Service Cross, awarded to her brother, the late Sergt. Frank E. Davis, of Hagerstown, a member of the United States Marines, at the State Armory last night in the presence of Company B, Maryland National Guard.

The posthoumous honor was for heroism in action near Bouresches, France, in June, 1918, when Davis volunteered to help take a truck load of ammunition into Bouresches over a road swept by shell fire.

Sergt. Davis died in 1931 at Quantico, Va. The medal was presented to Mrs. Gibney by Maj. C. G. Hammond, U. S. A., Frederick, First Infantry instructor, in behalf of the War Department.

## Writ Asked to Prevent 'Local Option' Election

Berkeley Springs, W. Va., Jan. 28.—Judge D. H. Rodgers, of Morgan County Circuit Court, has under advisement today a plea for a writ to stop the local option election ordered for February 25, to determine whether the State shall sell liquor in the county. Attorney Ernest L. Luttrell, of Martinsburg, presented the petition.

The major contenion cited in the petition is that 146 of the nearly 1,300 signers are not registered voters in Morgan County. The law requires that when one-fourth of the registered voters sign a county petition, the county court must order the election. Some 25 over the required number appeared on the petition.

## New Potato Developed.

Moscow (U.P.).—The Institute of Potato Cultivation has evolved a new variety of potatoes which are not subject to infection by phytophthora, the most dangerous and destructive disease of potatoes.

# The Once Over

**By H. I. Phillips**

**The Dentist's Office.**

(Now that a Columbia professor's formula has made painless filling possible.)

Patient—Do it some more, doctor.

Dentist—Huh?

Patient—I say, please do it some more.

Dentist—Oh, I'm not half through yet. You'll be in this chair at least another hour.

Patient—Good! I was afraid you were nearly finished!

Dentist—What made you think so?

Patient—I didn't hear the drill.

Dentist—Do you want it a little louder?

Patient—Yes, just so I can know what's going on. Lissen, is it much of a cavity?

Dentist—It's quite large.

Patient—That's splendid!

• • • •

Patient—Doctor!

Dentist—What?

Patient—Are you still drilling?

Dentist—Yes; I'm down very deep now.

Patient—You wouldn't fool me?

Dentist—No. When I'm filling a tooth I think a patient is entitled to know as much about what's going on as I do. I guess I'll drill a couple of holes in that tooth. Do you mind?

Patient—Mind? Why, I think it's wonderful of you to suggest it. I have had dentists who drill just one hole at a time in a tooth. How long should this filling last, doctor?

Dentist—Oh, four or five years.

Patient—You mean I won't be able to go through this again right away?

Dentist—Not unless some other teeth go bad.

Patient—Well, I suppose there's no use complaining.

• • • •

Dentist—Of course, I could make holes in some perfectly good teeth if you wish.

Patient—Oh, that would be lovely; I could come in every day for a filling! Do you want me to open wider?

Dentist—No; why?

Patient—I dunno. I just like to open wider, I guess. And you might find another cavity. Are you positive there's no other cavity just now?

Dentist—I don't see any.

• • • •

(About an hour elapses).

Dentist—Well, that's all.

Patient—Whaddaya mean "that's all?"

Dentist—I've made the fillings.

Patient (very disappointedly).—All right, but I'm taking your word for it!

**Oh, Boy!**

Now if Dr. Hartman, of Columbia, will only devise something that can be rubbed on the ears so they can go through a Presidential year without suffering.

It is now proposed to stop automobile accidents by "educating the motorist." This marks a new high for 1936 apple sauce. The moment the average man gets behind the wheel of an auto all his Dr. Jekyll qualities desert him and he becomes the Hyde of Hydes. You can no more educate him than you can educate a snowball, a falling wall, a runaway horse or a pain in the neck.

We know how it is. Yesterday we bawled out an auto driver for not letting us walk across a street. Today, driving our own bus, we had a lovely time chasing women and children up alleys, barking at elderly pedestrians and making horrible faces at everybody in general.

Well, it looks worse and worse for the Republicans. The Democrats can now claim it was under the Roosevelt Administration that America got painless tooth drilling.

Edgar Berger thinks, after seeing Hollywood version of famous plays, that the producers must buy the screen wrongs, not the screen rights.

"Explosive From Corn Developed."—headline. Obviously, as F. B. S. says, pop corn.

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# House Is Silent To Townsend Plan Challenge

**Pension Weekly Claims Support of 44 Members, but None Admits It.**

*By the Associated Press.*

A challenge for any member of the House to go on record as saying he would vote for Townsend old age pension legislation yesterday went unanswered.

Representative Ferguson (Democrat), of Oklahoma, hurled the challenge in an attack on the Townsend Weekly's article listing 44 Representatives as supporting the $200-a-month proposal.

"I didn't even answer the questionnaire," said Representative Crawford (Republican), Michigan, who declared he had been carried in the Weekly's list of supporters.

Representative Boileau (Progressive), Wisconsin, told the House that another of the 44, whom he did not name, reported he had merely written a letter saying he had favored adequate old-age pensions.

"That substantiates what I'm saying," said Ferguson. "It ought to be investigated."

The Oklahoman, who was urged to "Ride 'em, cowboy" by his colleague, Representative Gassaway (Democrat), Oklahoma, asserted that "there is not a single member of this House of Representatives who would vote for the Townsend bill."

Asked by Representative Wadsworth (Republican), New York, if he meant to include the "author of the legislation," Ferguson said he had "his personal word" that the author would not vote for it because he did not believe in it.

Representative McGroarty (Democrat), of California, has introduced a Townsend bill in the House. Neither he nor Representative Monaghan (Democrat), of Montana, chairman of the Townsend steering committee, was on the floor during Ferguson's speech.

"I don't question the motives of the sponsors," Ferguson continued, "or the motives of Mr. McGroarty or Mr. Monaghan, but I do question the use of personal names for literature of this kind."

When Ferguson read from Townsend literature stating computations of "retirement investment" leading from Townsend Club membership, Wadsworth suggested the Oklahoman might like to have it placed before the Securities Commission.

Representative Wolcott (Republican), of Michigan, brought up the point of whether the Townsend organization was filing statements with the House clerk under the corrupt practices act. Ferguson said he had not inquired.

Representative Main (Republican), of Michigan, newcomer elected on a Townsend platform, was in the chamber. He merely sat smiling, and did not enter the discussion.

# War Debt Bond Plan Suggested By Vandenberg

**Michigan Senator Asks Morgenthau if Such Issues Are Possible.**

*By the Associated Press*

Senator Vandenberg (Republican), Michigan, asked Secretary Morgenthau yesterday whether steps might be taken to convert overdue war debts into marketable securities to replenish the treasury.

In a letter to the Secretary, he reminded that $971,225,092 is already overdue from foreign nations and that $193,789,042 additional will be due July 1, 1936, of the total $11,577,000,000 outstanding funded debt.

Discussing the request with newspapermen Vandenberg emphasized that he was not attempting to embarrass the Secretary, but was seeking information whether the debt could be converted or whether phrasing in agreements with the various countries interfered.

**Holds Debtors Obligated.**

In these agreements, Vandenberg said, debtor nations were obligated, on demand, to convert the present huge lump sum bonds into bonds "suitable for sale to the public" upon the same terms and rates of interest. To each agreement, however, was appended that such new bonds shall be issued subject to repayment of principal upon terms that "shall be agreed upon."

"I desire to inquire," Vandenberg wrote, "whether it would be feasible—and whether any consideration has been given to such proposition—to ask that the provision in the refunding agreements for 'exchange for marketable agreements' be invoked to liquidate these overdue accounts.

"If 'marketable obligations' could be obtained from these countries for these sums now past due (and for any subsequent payments when due) it would clearly afford an important source of revenue for our extraordinarily hard-pressed Treasury and would obviate at least in some degree the fatal necessity of piling debt on debt and bond on bond."

**Refers to Debt Growth.**

Vendenberg said he had not raised the issue particularly in connection with enactment of cash bonus payment legislation, but in connection with the growing Treasury debt.

While recognizing that there would be difficulty in converting the whole $11,577,000,000 into marketable bonds, the Michigan Senator said "these fiscal difficulties of transfer would not apply to the payment of the current past-due installments of principal and interest because it is my understanding that Europe annually finds a current way to buy and pay for our own American-listed securities in annual sums approximating this amount."

He expected the Secretary to receive the letter in time for a reply possibly later this week.

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# Spanish Singer Takes the Lead At Club's Show

### Senorita Gonzales Holds Spotlight at Volga Boatman.

By Chanticleer.

IT'S a grand show this week at Matt Windsor's Club Volga Boatman, with Russians singing, dancing, clowning—but it's a little Spanish beauty, singing a French song in English, made famous by the inimitable Yiddish star, Fannie Brice—who steals the show.

And if that assortment of nationalities isn't enough, keep your eye on Impresario Windsor's capable Russian chorus when you see the performance, and watch the flashing eyes of Senorita Consuelo Gonzales as she makes the transition to the steppes in the choral finale.

Senorita Gonzales gives and gives in her turn on the Volga Boatman floor. Her repertoire is not limited to the American hotcha singer's latest splash from Tin Pan Alley. In fact, it is refreshing to follow the moods of her songs through "Estrellita," the "Little Star." . . . clicking heels and stormy lyrics of the story in song of the audacious bull fighter . . . and the plaintive "My Man."

This week Maestro Michaeloff plays "When a Gypsy Makes His Violin Cry" and, for an encore, Rimsky-Korsakov's intriguing little bumble bee composition. I don't know what Shto-ty Shto-ty means, but for swell comedy Lena Pobeidina and Gregory Dniestroff can do more with that theme, in Russian, than many American comedians with an act and a tongue the customers all understand.

And if you think the minuet has no Russian interpretation you can get that settled too. Eddie Stanisloff and Lydia, who have been appearing before continental audiences, go back 400 years for a minuet, graceful and flowing, finishing in a typical Russian whirl by Stanisloff, resplendent in red boots and blue blouse.

Incidentally, if you've just heard about Matt Windsor's skill on the accordion and have yet to hear for yourself, don't put that off too long. It's a thing of joy and beauty, that fellow Windsor's work on the squeezebox.

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The question these days is how to play "The Music Goes 'Round, etc.," in the most palatable form for those who are being driven crazy by it—and yet satisfy its admirers. Which is the reason you hear Sidney's Mayflower lounge orchestra doing it as a waltz, a tango, a rhumba and perhaps, if you will, a bit of a scherzo or something. And that's Sid Cowan who wears the monocle for the vocalization of the English songs from "First a Girl" . . . Guy Lombardo and his orchestra begin their President's birthday ball playing at the Shoreham Thursday night quite early; at least before 10 o'clock. The entire Shoreham floor talent will be on hand to help entertain the ticket holders, including Carl and Leone Bonner, Dade and Weir, the ballroom dancers, and Rosini and Company. Prince Mogul, who appeared last summer with the Lombardos at the Adelphia in Philadelphia, will be among the first to welcome the visitors . . .

Just as everyone predicted that opening day, the "Cocktail Shakers of 1936" have been held over for another week at the Lotus. And don't forget every little "cocktail shaker" (and there's six of 'em) is a swell little specialty act of her own, but their specialty, collectively speaking, is in acrobatic and whirlwind steps. Those Stanley comics recently completed ten weeks at Chicago's Hotel Sherman and, if they live through the brutal treatment each gives the others, they should be good for a long visit here, too . . . Kenney and Lewis open tonight at Pete Macias's Club Heigh-Ho. They're almost strangers in the local precincts, having been away now for about two years. Most of the Heigh-Ho's habitues will miss Grace Shannon, but she'll be back, no doubt, before many weeks have passed. Keep an eye on the Heigh-Ho tap room this week, because a new feature is planned for the first of the month . . . It was none other than Colonel Jimmy Lake who headed the procession on the La Paree's Midnight Skyride last Sunday night. Tonight, however, Skyride or no, it will be the Three Argonauts who headline the dinner and supper shows, with super feats of strength. As you would expect, it's a pore little gal who throws a couple husky men around. Mary Kent and Renee and Renato, and Syd and Buddy Rose, in varying dance moods, round out the show. . . . Three guesses as to what the members of Jimmy Harris's band and the floor show artists do between shows at the Maryland Club Gardens? That's it, Mathilda; they play Monopoly. . . . The Duncan Flapperettes are now in their fourth week at the Dude Ranch which hangs up some sort of a record for this suburban rendezvous. Dixie Dyer won't confirm or deny the usual impression gained when a sparkling little mistress-of-ceremonies appears suddenly wearing a wedding ring. . . . This has been old-home week at the Russian Troika. Last Saturday night was the annual St. Tatiana day celebration. Sunday night was the Troika's party to the cast of the Russian Grand Opera, with Tenor George Doubrowsky as guest of honor. And then Monday night who should drop in but Gen. Lijinsky, impresario of the old "Caucasian Eagle" and now a director of European flickers in Hollywood . . . Arsenia Ralon is introducing some novel rhumbas and tangoes at the Madrillon this week. Ralon is rounding out a second year as the "South American Wonder," as director of the Madrillon's dinner concert trio. One of Ralon's specialties is "Negra Soy," a Cuban equivalent of "Round and Round" . . . What we need in this country is a semester or two of Hawaiian on our college curricula. The Islanders at the Ambassador's Hi-Hat report that more patrons would like more Hawaiian music—if they only knew the names of the numbers. As matters now stand, they request the tunes they know by name—and then they have to give up!

## Around the Town at the After-Dark Rendezvous

*Appearing this week in Washington's supper spots are, top row, Bert Granoff, ace vocalist at Club Habana; Kay Anthony, of the Mayfair Cafe of All Nations, and Dmitri Matinaknikoff, xylophonist, Club Volga Boatman. Below, left to right, Dade and Weir, gracing the Shoreham's floor; one of the Stanley Trio of comics at the Lotus, and Mary Kent, dancing at the La Paree.*

# ICC Issues Warning To Motor Carriers

*By the Associated Press.*

Apparently concerned at the small number of applications filed under the 1935 motor carrier act, the Interstate Commerce Commission has warned of the penalties that may be imposed upon tardy operators.

Only about 6,000 of an anticipated 200,000 applications have been filed. The deadline is February 12.

Under the act, common carriers in operation before last June 1, and contract carriers operating before July 1, were automatically entitled to certificates permitting continued operation when they file applications.

If motor carriers entitled to take advantage of this provision do not file applications by February 12, the commission said they would be required to prove their operations were in the public interest "in the same manner as though they had never been in operation."

The commission also called attention to fines which may be imposed for failure to file.

# On the Air Today

TO Washington filled with ambitious souls slowly perishing for the opportunity to write for radio, comes this announcement:

Frank Tours, N. B. C. maestro, is looking for original musical shows, one hour's worth of air entertainment, complete with book, lyrics and music. Conductor Tours says: "Regular musical shows, to be successful on the air, must be written for radio and not be adaptations of stage and screen successes. The reason the few original musicals have not proven any too triumphant on the air is that the authors were more familiar with stage or screen technique and, utilizing that knowledge, they fell into radio cliches. Result—poor productions."

Tours believes that the future of musical shows does not rest with the established composers and libretto writers and is doing his best to find a number of young authors and tunesmiths who will be able to supply him with originals for the air.

Scripts, accompanied by the usual return postage, may be sent to him in care of the National Broadcasting Co., Radio City, New York City. If the manuscripts and ideas are suitable he will help the author get a spot on the air and use his orchestra in the presentation.

There you are—all you have to do now is write a "Roberta" or "Desert Song" of the airways.

• • • •

Mr. Tours' idea is not entirely without hope for amateur writers. Or at least for those who have not written as yet for a professional market. Radio is none too sympathetic to experimentation. It costs too much money for the sponsor to take a chance with something thus far uncharted on the radio seas.

As he so well expresses it, the solution of the chronic "something different" problem facing all branches of show business lies in the individuals associated with various programs doing the traditional "something about it."

And the unknown writer has a chance, too. It may be extremely remote, but it always is there. That holds true for artists, and writing is not different. Once, not long ago, a young fellow named James Phatiger tried to land a singing job in Washington. He was auditioned; the station raved about him. But he couldn't be "sold." Then Kate Smith held an open audition here for young hopefuls.

When that was over James Phatiger was on his way. For the last year you have heard him from New York on C. B. S. networks under the simpler name of Jimmy Farrell. They tell you in New York that Farrell is a "real comer."

• • • •

Ray Noble tonight introduces the first song he has written since he came to this country more than a year ago. WJSV, at 9:30. He calls it "If You Love Me"—and pre-auditors say it equals "The Very Thought of You" and "Love Is the Sweetest Thing," two of Noble's smash hits. New York maestros are saluting the new number. Whiteman plays it next Sunday night; Waring, February 4; Rudy Vallee, February 6, and Dick Himber, February 7. (By February 15 it probably will be as worn out as "Alone"—so get in early while it is still good.)

• • • •

Featured today:

Petersen-Harvey heavyweight fight: For championship of Great Britain, by short wave, WRC, at 5.

Corn Cob Pipe Club: Changes from WRC at 10:30 Saturdays to WMAL, 9 o'clock, Wednesdays, beginning tonight.

Lawrence of Arabia: Memorial service to Britain's hero, WRC, at 12:30.

Today's political talk: Gov. Talmadge, of Georgia, WJSV, at 1:15.

Daniel C. Roper and others discuss "Efficiency in Public Service," for National League of Women Voters, WMAL, at 10:30.

J. H. H.

## The Post Radio Time-Table

Wednesday, January 29. Washington. Eastern Standard Time.

| | WRC 316M—950KC | WMAL 476M—630KC | WOL 229M—1310KC | WJSV 206M—1,460 KC | |
|---|---|---|---|---|---|
| 6:00 | .......... | .......... | .......... | Elder Michaux | 6:00 |
| 6:15 | .......... | .......... | .......... | " " | 6:15 |
| 6:30 | Gordon Hitt'mark | .......... | .......... | The Senator's | 6:30 |
| 6:45 | " " | .......... | .......... | Visit | 6:45 |
| 7:00 | " " | Grab Bag | Musical Clock | Sun Dial | 7:00 |
| 7:15 | " " | Sons of Pioneers | News | " " | 7:15 |
| 7:30 | " " | Yodel'g Phil's'pher | Art Brown | " " | 7:30 |
| 7:45 | " " | Govt. Standards | News | " " | 7:45 |
| 8:00 | News | Morning Devotions | Art Brown | " " | 8:00 |
| 8:15 | Gordon Hitt'mark | Morning Melodies | News | " " | 8:15 |
| 8:30 | " " | Cheerio | Art Brown | " " | 8:30 |
| 8:45 | " " | | " " | " " | 8:45 |
| 9:00 | " " | News | This and That | " " | 9:00 |
| 9:15 | The Streamliners | Breakfast Club | Variety and Value | Dear Columbia | 9:15 |
| 9:30 | " " | " " | Police Flashes | Sally | 9:30 |
| 9:45 | " " | " " | News | Montana Slim | 9:45 |
| 10:00 | News | News | Wini Elton | Josephine Gibson | 10:00 |
| 10:15 | Home, Sw't Home | Edward MacHugh | Lawrence Gould | Bill and Ginger | 10:15 |
| 10:30 | Mystery Chef | Today's Children | Morning Concert | Bennett Quartet | 10:30 |
| 10:45 | Betty Crocker | David Harum | Jerry Lee | Margaret M'Crae | 10:45 |
| 11:00 | Norcross Sisters | Honeymooners | Folio of Facts | Cooking Cl'sups | 11:00 |
| 11:15 | Sons of Pioneers | The Doctor Says | " " " | Helen Trent | 11:15 |
| 11:30 | Betty Moore | U. S. Army Band | " " " | Just Plain Bill | 11:30 |
| 11:45 | Twin City F'some | " " " " | Views of the News | Chiapparelli | 11:45 |
| | | AFTERNOON PROGRAMS. | | | |
| 12:00 | News | Simpson Boys | Louis Rothschild | Voice of Exp'ce | 12:00 |
| 12:15 | Hon'boy & S'fras | CURBSTONE | News | Musical Reveries | 12:15 |
| 12:30 | Lawrence of | National Farm | Luncheon Concert | Mary Marlin | 12:30 |
| 12:45 | Arabia Memorial | and Home Hour | Patterns in Life | Being Charming | 12:45 |
| 1:00 | Rhythm Parade | " " " | Luncheon Music | Aft'n'n Rhythms | 1:00 |
| 1:15 | " " | " " " | Greenw'd Songsters | Luncheon Music | 1:15 |
| 1:30 | Gene Beecher's | Gale Page | William Lowitz | " " | 1:30 |
| 1:45 | Orchestra | Dot and Will | Olive Jenkins | " " | 1:45 |
| 2:00 | N. B. C. Music | Words and Music | Richard Ames | Between B'kends | 2:00 |
| 2:15 | Guild | " " " | Happy Lewis' Rev. | Happy Hollow | 2:15 |
| 2:30 | Mary Mason | Nat'l Cong. Par- | Walter Reed Req. | American School | 2:30 |
| 2:45 | " " | ents and Teachers | News | of the Air | 2:45 |
| 3:00 | Forever Young | Rochester Civic | Afternoon Concert | Al Roth | 3:00 |
| 3:15 | Ma Perkins | Symphony | Musical Potpourri | Presents | 3:15 |
| 3:30 | Vic and Sade | Orchestra | Organ Music | Nat. Stu. Fed. | 3:30 |
| 3:45 | The O'Neills | " " " | "Sweet and Hot" | Gogo De Lys | 3:45 |
| 4:00 | Woman's Radio | Betty and Bob | Today's Winners | Curtis Institute | 4:00 |
| 4:15 | Review | Gene Arnold | " " | of Music | 4:15 |
| 4:30 | Sundown Revue | U. S. Navy Band | " " | " " " | 4:30 |
| 4:45 | Alice Drake | " " " " | " " | Tea at the Ritz | 4:45 |
| 5:00 | Boxing Match | News | Ten Dance Tunes | Evening Rhythms | 5:00 |
| 5:15 | in London | Aunt Sue and Polly | " " " | Terry and Ted | 5:15 |
| 5:30 | Tom Mix | Singing Lady | " " " | Jack Armstrong | 5:30 |
| 5:45 | Chasin' the Blues | Orphan Annie | After Sundown | The Goldbergs | 5:45 |
| | | EVENING PROGRAMS. | | | |
| 6:00 | News | Animal News Club | Today in Sports | Buck Rogers | 6:00 |
| 6:15 | Sports Review | Symphony Prev'ws | Your Investments | Arch McDonald | 6:15 |
| 6:30 | News | Bill Coyle | News | Vanished Voices | 6:30 |
| 6:45 | Bulletin Board | Lowell Thomas | Gov't. Family | " " | 6:45 |
| 7:00 | Amos 'n' Andy | Easy Aces | Dinner Music | Myrt and Marge | 7:00 |
| 7:15 | Uncle Ezra | Capt. Tim | News Spotlight | Paris Night Life | 7:15 |
| 7:30 | Question Mark | Musical Cocktail | Scotch Lad & Lass | Kate Smith | 7:30 |
| 7:45 | Uncle Zip | American Schools | Hardy and Arden | Boake Carter | 7:45 |
| 8:00 | One Man's | Rendezvous | Dinner Music | Cavalcade of | 8:00 |
| 8:15 | Family | " | Five Star Final | America | 8:15 |
| 8:30 | Lady Esther | Iron Master | Popular Varieties | Burns and Allen | 8:30 |
| 8:45 | Serenade | " " | Detective Stories | " " " | 8:45 |
| 9:00 | Town Hall | Corn Cob Pipe | Old Songs | Chesterfield | 9:00 |
| 9:15 | Tonight | Club of Virginia | Gen. John O'Ryan | Program | 9:15 |
| 9:30 | " " " | 20,000 Years | Hawaiian Sunlight | Refreshment | 9:30 |
| 9:45 | " " " | in Sing Sing | News | Time | 9:45 |
| 10:00 | Address by | John Charles | Boxing Bouts | The Gang | 10:00 |
| 10:15 | Gov. Landon | Thomas | " " | Busters | 10:15 |
| 10:30 | of Kansas | National League of | " " | To be announced | 10:30 |
| 10:45 | To be announced | Women Voters | " " | James M. Beck | 10:45 |
| 11:00 | News | POSTILION | Amateur | Moon Dial | 11:00 |
| 11:15 | Duchin's Orch. | Slumber Hour | Night | " " | 11:15 |
| 11:30 | News | " " | in Harlem | Vincent Lopez' | 11:30 |
| 11:45 | Jesse Crawford | " " | " " " | Orchestra | 11:45 |
| 12:00 | Midnight Rhythm | Shandor | Sign off | News | 12:00 |
| 12:15 | To be announced | Sign off | .......... | Olsen's Orch. | 12:15 |
| 12:30 | Lights Out | .......... | .......... | Henry Halstead's | 12:30 |
| 12:45 | " " | .......... | .......... | Orchestra | 12:45 |
| 1:00 | Sign off | .......... | .......... | Sign off | 1:00 |

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the world's greatest Russian-American dancer; sensation of the Follies and the Anna Pavlowa Ballet
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nightly at 8:30 and 12:00, with dancing to the music of Sasha Bartnovsky's Orchestra.
DINNER $1.50
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Dancing 7 to 2
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Dance COCKTAILS of 1936
6 COCKTAIL SHAKERS
★ Dawn & Bertram
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# Nolan Indicted For Bribery In In Divorce Case

### Auto Dealer, Ex-Manager Accused of Giving Cash to Witness.

The District Grand Jury yesterday indicted William J. Nolan, automobile dealer, and Francis M. Kearney, who formerly managed the Connecticut avenue branch of the Nolan company, on a charge of bribery. The indictment was drawn up after a somewhat similar indictment had been thrown out by Justice Joseph W. Cox, in the District Supreme Court.

The indictment, included in a batch of 103 returned yesterday to Justice Daniel W. O'Donoghue, in the District Supreme Court, charged Nolan and Kearney gave Charles Young, colored, a prospective witness in the then-pending divorce suit between the Nolans, $50 and two automobile tires to leave the city and remain away during the trial. Young's wife, Mamie, was said to have accompanied her husband on his travels and both were named in the indictment.

In another indictment James Burns, 50, who allegedly was kicked into unconsciousness when he sought to hold up the night clerk of the Peoples Drug Store at Thomas Circle with a pen knife, was charged with assault with intent to commit robbery. The clerk, Dr. Ernest Goodwin, said Burns entered the store at about 9:30 in the night, forced him to open the cash register.

**Chinese Capture.**

James Wang, owner of a Chinese restaurant at 1910 Eighteenth street northwest, appeared as the hero in the indictment of Raymond Carver, colored, 42, who tried to hold up the place last month. Wang grabbed Carver's weapon, slugged him on the head with it and sat on him until police took Carver to a hospital.

Those indicted were Samuel Thompkins, receiving stolen property; James Harris, Wiley Wasban, Willie Davis, Clarence M. Miller (three charges), James King, Alonso Fleming, Houston Q. Coulter, Lewis Coleman, George Witherspoon, Harvey Witherspoon, Lewis Coleman, John Graham, Arie Cockrell, Morris L. Vanzandt, Robert Lee Franklin, James L. Young, Nathaniel E. Green, Jack E. Chapman, David A. Moorman, Jack E. Chapman, Nicholas Hoffman, Philip Macabee, John H. Isaac, James H. Ford, Alvin Brooks and Lewis Thishpen, housebreaking.

James Harris, Wiley Wasban, McKonest Dixon, William Mayes, Trusty Young, Catherine A. Washington and James W. Collins, grand larceny; Raymond Carver, James Burns and Willie Davis assault with intent to commit robbery; Philip Macabee, Daniel R. Williams, James F. Rothenberger, Albert H. Carter, Leonard S. Brooks, Harry L. Simmons, Oliver A. Rockett, William Morrison, Frank Haynes, Andrew Thomas, John Moore, Earl Wallace, John P. DeGore, Hezekiah Blue, Harry E. Brendt and William U. Cole, joy riding.

Lewis Thishpen, Melvin Henderson, George Lucas, Daniel Dorey, George A. Clainos, Lois Clainos, Joseph A. Grasso, William P. Chaconas, Freddie Rucker, Albert W. Johnson, Frederick Melton, jr., John Ray, Robert Bradley, James Nelson, Stanley Thomas, Harry Leathers, Alfred Rolg, Robert Roach, Daniel Gatewood, James Cauley, James C. Alexander, Robert Jackson, Warfield Groomes, James Williams, Howard C. Redick, William Francis Gray, Arthur Marshall, Henry Davis, John Sturdevant, Frank Bellosi, Gunston B. Steele, Archie S. Young and Herbert White, robbery.

Michael A. Bolettieri and Frank Bellosi, assault with intent to commit robbery; Earl M. McCarty and George Greer, violation of section 851-b, D. C. code; Lloyd M. Black, William H. Wright, Robert Butler, Thomas Harris, Fannie Nickens, Ida May Trice, Claude B. Johnson, Leo McPherson, Katherine Henderson, Javin Jones, William Carter, James Suss, Annie Lipscomb and Charles C. Lee, violation of the liquor-taxing act of 1934; Joseph Edward Hilleary, gaining charge, and Aubrey C. Cross, carnal knowledge.

Eunice Robinson, Edward J. Thornton, Thomas Murrill, James E. Hackney, Walter Hareford, Ada Smith, Harry Budd, Harry Smith and Robert Brown, assault with a dangerous weapon; Charles H. Logan, assault with intent to commit rape; William O. Pennington, incest; George W. Hesco, forgery and uttering; William J. Nolan and Francis M. Kearney, bribery; James McLendon, Peter Morris, Richard A. Williams, Edward Brown and Mary Carroll, robbery.

## Mrs. L. L. Copeland To Be Buried Today

Funeral services for Mrs. Laura Lee Copeland, widow of James Copeland and mother-in-law of Edgar F. Czarra, land commissioner of Maryland, who died Monday at the home of her son-in-law and daughter, Mr. and Mrs. E. F. Czarra, at Columbia and Prospect avenues, West Hyattsville, will be held today at 2 p. m. at the funeral home, 517 Eleventh street southeast.

The Rev. Lawton Riley, rector of Pinkney Memorial Protestant Episcopal Church, Hyattsville, will officiate. Burial will be in Cedar Hill Cemetery.

Mrs. Copeland had been ill for some time, and died of pneumonia and heart trouble. For 12 years she made her home with her daughter and son-in-law.

Besides Mrs. Czarra, she is survived by a son, Walter J. Copeland, of New York City, and a brother, Howard Keyes, of Leesburg, Va.

## Funeral Rites Tomorrow For John W. Sutton

Funeral services will be held tomorrow at 2 p. m. at the Oakton Methodist Episcopal Church for John W. Sutton, 84, retired Oakton merchant who died Monday at the home of his nephew, Charles Coats, in Nottingham, Pa. The Rev. Edward Latch, former pastor of the church, will officiate. Burial will be in the Flint Hill Cemetery.

Sutton was born in Flint Hill and lived his entire life in that section of Fairfax County. For many years he operated a large mercantile store at Oakton.

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2,240 Pounds to the Ton
Blue Ridge Va. Hard
Stove Coal, $10.75
Special Furnace Size, $9.50
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Nut, $10.50; Pea, $8.50; Egg, $10.75
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Hard-Structure Pa. Bituminous Makes Only Thin White Smoke
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Lump delivered in separate compartment from the fine—showing you get correct amount of lump.
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Guarantee: If you are not pleased with our coal after burning it 48 hours, we will take it back and refund your money on portion not used.
Over 20,000 New Customers in 3 Yrs. in Baltimore and Washington.
There Is a Reason Why
World's Largest Retailers of Va. Anthracite.
BLUE RIDGE COAL CO.
Miners of Virginia Anthracite Hard Coal. Alexandria Rd., So. Washington, Virginia.
Me. 3545 Opposite Texaco Oil Distributing Plant Wal. 8475

## Marine Band's Walkout Leaves Banquet Music-less

Post Staff Photo.

*The empty platform and unused music stands from which the Marine Band was to play last night at the Womens Patriotic Conference on National Defense Banquet. The band, on "orders," snubbed the gathering.*

## Marine Band

Continued from Page 1.

of the Marine Band, came to a rousing climax, with all the guests on their feet looking at Old Glory, while red-headed John Jay Daley recited his famous "Toast to the Flag."

The indignation which the Navy felt over Colby's attack on the New Deal—an attack, by the way, which the women insist they had not anticipated—apparently did not extend to the Army.

Assistant Secretary of War Harry H. Woodring and Mrs. Woodring were at the banquet and seemingly having a good time. Woodring was a pioneer Roosevelt-for-President man.

There were indications that somebody did not think it was enough to keep three high-ranking officers and the Marine Band away from the Mayflower.

Capt. E. V. Rickenbacker, famous World War ace and general manager of Eastern Air Lines, told Chairman Rigdon that "they" had urged him not to deliver the principal speech last night.

"He would not tell us who 'they' were," Mrs. Rigdon said, "but he said he was glad to be with us."

The silencing of the Marine Band brought noisy protests from many of the guests at the banquet.

Senator William King (Democrat), of Utah, said:

"I think it was mean, petty, indefensible."

Senator Jesse H. Metcalf (Republican), of Rhode Island, said:

"It was picayunish, outrageous."

Mrs. Grace L. H. Brosseau, former president general of the Daughters of the American Revolution, said:

"I thought that the Marine Band belonged to all the people. This is the first time it ever occurred to me that it belonged to any particular person or group."

Colby spoke Monday night on "Our Constitution." In doing so he charged that the New Deal was engaged in "a conspiracy to nullify the Constitution."

Like Al Smith, he charged that Socialists had "captured" the Democratic Party and "we find our Government treating us as if we were a Socialist state."

Several women, among them Miss H. G. O'Neil, secretary to Assistant Secretary Roosevelt, objected vigorously to Colby's talk, regarding it as a "political speech."

The three high-ranking officers who canceled engagements to appear before the conference are Capt. E. A. Duff, chief of chaplains of the Navy; Rear Admiral Frank B. Upham, chairman of the Navy general board, and Brig. Gen. Thomas Holcomb, commandant of the Marine Corps base at Quantico.

Rear Admiral Upham said: "My real reason for failing to appear * * * was because I would have felt embarrassed to follow on the same platform the speaker of last evening who, in my opinion, made such an aggressive attack upon the commander in chief of the Army and Navy and a great friend of the Navy and national defence."

The women attending the conference apparently were divided on the question of whether Colby had delivered a "political speech," and there were evidences of some stirring debate behind closed doors.

Early in the day, Mrs. Rigdon issued a statement denying that Colby had delivered a political speech. The man who served as Secretary of State under Woodrow Wilson, she said, had been chosen by herself and five vice chairmen last October as the one best qualified to talk on the Constitution.

"It (the subject) was not chosen from a political angle," she said. "There are just as many Democrats as Republicans on the program."

In another statement, Mrs. Rigdon said that to prevent a citizen from reasonably and dispassionately criticizing an Administration would be to deprive him of the guarantees in the Constitution.

But other women delegates, among them Miss Faustine Dennis, past president of the Women's Overseas League, thought another statement was due, and they urged an executive meeting of the extension committee, made up of the leaders of the various organizations attending the conference.

At the conclusion of this, Mrs. Rigdon issued the following statement:

"The extension committee of the Women's Patriotic Conference on National Defense deeply regrets the incorrect impression given through the press and over the air that it was our intention to inject politics in any way into the conference.

"Such was not the intention when Bainbridge Colby was invited to address us several months ago on the subject of 'Our Constitution.' It is the policy of the conference to bebe nonpartisan in presenting matters pertaining to the welfare of our country. Mr. Colby's address was not submitted before his appearance on the program.

Capt. Rickenbacker, at last night's dinner held up the airplane as a prevetnative of war

Col. C. Wellington Furlong followed Capt. Rickenbacker with a speech on "Preserving the Spirit of America." Mrs. Marguerite Ray Seay sang "Kiss Me Again" and other songs, after making the necessary adjustments with the "drafted" orchestra.

# Trustees Slate For Chest Set By Committee

### 122 Contributors Listed; Election of 256 Will Held February 7.

The Community Chest nominating committee yesterday completed its slate of contributing members of the board of trustees who will be elected at the annual meeting of the chest February 7. The board cnosists of 15e members, of whom 128 are named by the agencies and 128 are nominated to represent the contributors.

The list made public yesterday contains only 122 names. The other six will be filled in either by the nominating committee or by petitions signed by five or more contributors and left with the nominating committee before the me—g. The nominating committee consists of Newbold Noyes, chairman; Miss Anne Carter Greene, Joseph D. Kaufman, Marcy L. Sperry and Corcoran home, jr.

Nominated to the board of trustees are:

Caesar L. Aiello, Mary Anderson, C. A. Aspinwall, Mrs. Albert W. Atwood, Dr. Frank Ballou, Paul L. Banfield, Carter T. Barron, Judge Fay Bentley, Mrs. Harry S. Bernton, Frank A. Birgfeld, Mrs. Frederick H. Brooke, Harold A. Brooks, Maj. Ernest W. Brown, H. M. Brundage, jr., Nannie H. Burroughs, H. Lawrence Choate, Dr. A. C. Christie, George J. Cleary, Loren Cluster, Judge James A. Cobb, James E. Colliflwer, Marshal John Colpoys, Rear Admiral Charles Conard, James A. Councilor, Mrs. Whitman Cross, Surg. Gen. Hugh S. Cummings and T. Carlisle Crump.

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## Burial Rites Today For Mrs. Coughlin

Funeral services for Mrs. Annie F. Coughlin, wife of Joseph Coughlin, who died Sunday at her home at 9 Prince George street, Edmonston, Md., will be held today at 2 p. m. at the residence by the Rev. Walter P. Plumley, jr., of St. John's Protestant Episcopal Church, Mount Rainier. Burial will be in Fort Lincoln Cemetery.

Mrs. Cougrlin, who had been ill for several months, lived in Edmonston 30 years with her family. She was born in Baden, southern Prince Georges County. Her husband is a member of the Washington Metropolitan Police Department.

She is survived by three daughters and two sons, Mrs. Agnes Simpson, Washington; Mrs. Margaret Burton, Mount Rainier; Mrs. Francis Gordon, Hyattsville; Paul I. Coughlin, Washington, and J. Clarence Coughlin, Hyattsville. She also leaves a brother, Edward Davis, Washington, and a sister, Mrs. Carrie Beall, Mount Rainier.

### Postal Receipts Gain.

*Special Dispatch to The Post.*

Charles Town, W. Va., Jan. 28.—Postal receipts here for 1935 were $16,218.39 against $5,457.52 for previous year. Money orders purchased for 1935 were $76,856.46 against $70,874.36 for 1934.

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CORRECT LOAD DISTRIBUTION—more room in cab—more loading space ahead of rear axle.

COUPE-TYPE CAB—insulated and lined—seat adjustable to three positions.

GREATLY REDUCED MAINTENANCE with low cost engine and parts exchange plan.

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# Diplomats, Society Folk At Rites for George V

### High U. S. Officials Among Throng at Washington Cathedral to Hear Bishop Freeman Conduct Memorial for British Monarch.

By Francesca McKenney.

Diplomats, officials and members of Capital society gathered at the Washington Cathedral yesterday morning for the memorial service read by the Right Rev. James E. Freeman, Bishop of Washington, for the late King George V.

The service was simple but impressive in the candlelight shed by tall, lighted tapers, with choir boys on either side of the sanctuary in their black surplices. The only floral decorations were two large wreaths of deep pink and white roses placed on each side of the chancel rail. They had been sent by the President and Mrs. Roosevelt and the Secretary of State and Mrs. Hull. The Union Jack was at the chancel rail.

The Ambassador of Great Britain and Lady Lindsay arrived shortly before 11 o'clock, the latter, who wore unrelieved black with a heavy mourning veil, was escorted to her place by the Naval Attache of the Embassy, Capt. F. C. Bradley, who wore full-dress uniform.

The Ambassador, who wore his uniform of dark blue heavily encrusted with gold braid and decorations with a black arm band, waited at the entrance of the Cathedral for Mrs. Roosevelt, who arrived wearing a simple black frock with a black fur coat trimmed with mink and a black felt hat. Escorting Mrs. Roosevelt was Col. Edwin Watson and Capt. Wilson Brown, military aids of the President, who wore their full dress uniforms. Also with Mrs. Roosevelt was Mr. Marvin T. McIntyre, Mrs. James E. Helm and Mrs. Malvinia Thompson Scheider.

The members of the diplomatic corps wore their full-dress uniforms with their orders and colored sashes with black arm bands. The uniforms were a striking note of color against the somber black worn by the ladies. The wives of the embassy staff wore heavy mourning veils thrown back off their faces, as did Mrs. Ralph Close, wife of the Minister of the Union of South Africa, and Mrs. Hume Wrong, wife of the Charge d'Affaires of Canada.

**Many Diplomats Attend.**

Among others at the services were the Ambassador of Peru, Senor Don Manuel de Freyre y Santander; the Ambassador of Argentina and Senora de Espil, the Ambassador of Italy, Signor Augusto Rosso, who was accompanied by the Air Attache of Embassy and Signora Coppola; the Naval Attache, Commander don Umberto Cugia Marquis of Sant'Orsola; the First Secretary of Embassy, Signor Bartolomeo Migone, and the Secretary of the Italian Embassy and Countess Roberti, the Ambassador of France and Mme. de Laboulaye, accompanied by the Counselor of Embassy, Mr. Jules Henry; the Naval Attache of Embassy and Mme. Sable, the Military Attche, Col. Emmanuel Lombard; the First Secretary, Mr. Roger Gaucheron, and the Second Secretary, Mr. Claude de Boisanger.

Also the Ambassador of Germany, Dr. Hans Luther, accompanied by the Counselor of Embassy and Frau Leitner; the Ambassador of Japan and Mme. Saito; the Ambassador of Belgium and Countess van der Straten-Ponthoz, accompanied by the Attache of Embassy and Mme. Gerard Walravens, and the Ambassador of Cuba, Senor Dr. Guillermo Patterson y de Jauregui, accompanied by his daughter, Senorita Olga Patterson.

**Ministers Present.**

The Minister of Switzerland and Mme. Peter were accompanied by the Attache of Legation and Mme. Schlatter. Also present were the Minister of Austria and Mme. Prochnick, the Minister of Sweden and Mme. Bostrom, the Minister of Albania, Mr. Faik Konitza; the Minister of the Irish Free State and Mrs. Michael MacWhite, the Minister of Rumania, Mr. Charles A. Davila, accompanied by the Financial Counselor of Legation and Mme. Boncesco, the Secretary of Legation, Mr. Andre Popovici, and the Attache, Mr. Laurence Bungardeanu.

The Minister of Denmark, Mr. Otto Wadsted, resplendent in uniform of black trousers and scarlet coat heavily encrusted with gold braid and a black band on his left arm, was accompanied by Mme. Wadsted. The Minister of Panama and Senora de Alfaro were there, as were the Minister of Portugal and Mme. de Bianchi, accompanied by Mlle. Sibilla Skidelsky; the Minister of Hungary and Mme. Pelenyi and the Secretary of Legation, Baron Paul Schell.

Other chiefs of mission who attended were the Minister of Norway and Mme. van Haersma de With, accompanied by the Secretary of Legation, Jonkheer H. M. van der Wyck; the Minister of Norway and Mme. Munthe de Morgenstierne, the Minister of Greece, Mr. Demetrios Sicilianos, and the Minister of Bulgaria and Mme. Petroff Tchomakoff.

Other members of the Diplomatic Corps present were the Charge d'Affaires of Poland and Mme. Sokolowska, accompanied by the Second Secretary, Mr. Edward Kulikowski, and the Attache, Mr. Edward Weintal; the Charge d'Affaires of the Union of Soviet Socialist Republics and Mme. Skvirsky, the Second Secretary of the Spanish Embassy, Senor Don Ramon Padilla, the Second Secretary of the Brazilian Embassy, Mr. Decio de Moura; the Charge d'Affaires of Czechoslovakia, Dr. Josef Nemecek, and the First Secretary of Legation, Mr. Otaker Kabelac.

**High U. S. Officials Attend.**

The Vice President and Mrs. John Nance Garner, and the Chief Justice and Mrs. Charles Evans Hughes, attended, as did Associate Justice and Mrs. Harlan Fiske Stone, Associate Justice and Mrs. Owen J. Roberts and Associate Justice and Mrs. Pierce Butler, the Secretary of State and Mrs. Cordell Hull, the Secretary of the Treasury and Mrs. Henry A. Morgenthau, jr., the Secretary of Commerce and Mrs. Daniel C. Roper, Representative Edith Nourse Rogers and Representative Isabella Greenway, accompanied by her young son, Jackie.

Also the Chief of Staff and Mrs. Malin Craig; the Acting Chief of Naval Operations, Admiral Joseph K. Taussig; the Commandant of the Marine Corps and Mrs. John H. Russell, and many other high ranking officers of the Army and Navy.

The Undersecretary of State and Mrs. William Phillips were accompanied by their daughter, Miss Beatrice Phillips. Also present were the special assistant to the Secretary of State, Mr. James Clement Dunn, and the Chief of Protocol, Mr. Richard Southgate.

Mrs. Nicholas Longworth was among the members of the resident society in the throng, as were Mrs. George Barnett, Mrs. Buchanan Merryman, the former Undersecretary of State and Mrs. William R. Castle, Mrs. Hennen Jennings and Mrs. Coleman Jennings, the former Military Attache of the British Embassy and Mrs. Day, Mrs. J[illegible]h Fletcher, Mrs. Freeman, wi[illegible] of Bishop Freeman; Mrs. G. C. Bratenahl, Mr. and Mrs. Eugene Meyer, Mrs. William Corcoran Eustis, Mr. and Mrs. David Edward Finley, Mrs. Robert Low Bacon, Miss Mabel Boardman, Mrs. William Holland Wilmer, Mrs. Truxtun Beale, Mrs. Peter Gerry, Mrs. J. Borden Harriman, Mrs. Charles Linthicum, Mrs. James Parmelee, Mrs. Anson Phelps Stokes, Mr. and Mrs. Jouett Shouse, Admiral and Mrs. Mark L. Bristol, Mrs. Gibson Fahnestock, Miss Dorothy Sollers, Gen. and Mrs. J. Chamberlain, Gen. and Mrs. George P. Scriven and Dr. and Mrs. George Trible.

Many members of the English colony, several of them from the society of St. Andrew's and St. George, wore their Scotch plaids over their shoulders.

## *Diplomatic and Official Society Pay Tribute to Late King*

Underwood & Underwood.

*All of the prominent members of diplomatic and official circles in the Capital yesterday attended the memorial service for the late King George V at the Washington Cathedral. The Right Rev. James E. Freeman, Bishop of Washington, officiated. (Other pictures of the memorial service will be found on the Picture Page.)*

## Miss Tucker, Philip Keene Engaged to Wed

### Betrothal of Boston U. and Harvard Graduates Is Announced.

Mr. and Mrs. Edrick S. Tucker, of Boston, announce the engagement of their daughter, Miss Margaret Tucker, to Mr. Philip Keene, of Washington.

Miss Tucker is a member of the class of 1932 of Boston University, College of Practical Arts and Letters, and is now secretary to the master of Leverett House, Harvard University.

Mr. Keene was graduated from Harvard with the class of 1925 and for the last two years has been an engineer with the inspection division of the Public Works Administration in Washington. He is a member of the Harvard clubs of Washington and New York, the Harvard Varsity Club and the Phi Delta Theta fraternity.

## Noel to Present Picture Novelty

### Captain Will Give Views Under Sponsorship of St. Gertrude Guild.

Capt. John B. Noel, best known in Washington as lecturer for the National Geographic Society, is presenting something new in color pictures at Constitution Hall, Monday evening, February 17, under the sponsorship of the Guild of St. Gertrude's School of Arts and Crafts, of which Mrs. Robert Whitney Imbrie is president.

Pictured in color, with music and singing, Capt. Noel will tell the story of the Miracle of Lourdes and of Saint Bernadette, the latest Catholic saint to be canonized by Pope Pius XI.

Additional patronesses for the event include the Ambassador of France and Mme. Laboulaye, the Ambassador of Turkey and Mme. Ertegun, the Ambassador of Brazil and Mme. Aranha, Mrs. James Couzens, Signora Simone Bonardelli Desjardins, wife of the Counselor of Emigration of the Italian Embassy; Dr. Josef Nemecek, Counselor of the Czechosolvakian Legation; Mme. Perazic, wife of the Secretary of the Yugosoavian Legation; Mrs. Paul Bastedo, Princess Boncompagni, Mrs. James E. Colliflower, Mrs. Joseph J. Cotter, Mrs. John Francis Crosby, Mrs. Walter Distler, Mrs. William Corcoran Eustis, Mrs. Raymond Francis Carrity, Mrs. William R. Knobloch, Mrs. Dudley Morgan, Mrs. Arthur Mullen, Mrs. George Scriven, Mrs. Frank Slingluff, jr., Mrs. Daniel Stapleton, Mrs. Joseph Tumulty and Mrs. Francis Weller.

Mrs. Roosevelt has already accepted as a patroness for the lecture, proceeds of which will go to St. Gertrude's School of Arts and Crafts in Brookland, the only school in the District which gives especial attention to the education of backward girls, and where, under the direction of Dom Thomas Verner Moore, O. S. B., careful experimental methods in education are being worked out for the benefit of this group.

Mrs. Imbrie is in charge of the boxes for the lecture and Mrs. Garrity, treasurer of the guild, is placing the tickets.

## Mrs. Battles Plans Card Party Today

### Members of Gardenia Club to Be Her Guests.

Mrs. Samuel Lee Battles, wife of Dr. Battles, will entertain the members of the Gardenia Club at a bridge-luncheon tomorrow afternoon, at her home in Garrison street.

The guests will include Mrs. William D. Lawlor, Mrs. William T. Baker, Mrs. Alice C. Young, Mrs. William T. Sabine, Mrs. Arthur Reynolds, Mrs. Walter Dudley and Mrs. C. B. Buck.

## The McAdoos Will Entertain At Shoreham

### Number of Dinner Parties to Be Held Before Presidential Ball.

A number of dinner parties will be held at the Shoreham tomorrow evening before the President's Birthday Ball at the hotel. The Shoreham's anniversary party is one of six at various hotels.

Senator and Mrs. William Gibbs McAdoo have made reservations for a small party at the Shoreham and will have dining with them Senator McAdoo's son-in-law and daughter, Mr. and Mrs. Brice Clagett.

Representative J. J. O'Connor will have in his party for dinner and dancing at the Shoreham, Representative and Mrs. Edward A. Kelly, Representative and Mrs. Jack Nichols, Representative William J. Granfield, former Representative Loring Black, Mrs. Loy Lee Lewis, Miss Elsie Bemin and Miss Mary Thompson.

Maj. Bernard Kennedy will be host to a company of ten, and Mrs. Jacob Leander Loose will entertain a party of ten.

Capt. Horace B. Smith, military aid to the President, with his mother, Mrs. H. Benjamin Smith, and Mr. Charles Redfield Vose, will be guests of Mrs. Redfield Vose.

Mr. Cornelius Vanderbilt, jr., will arrive in Washington tomorrow and will attend the ball at the Shoreham.

## Many to Attend Art Lectures

### Series of Talks by Painter to Open February 5 at Washington Club.

Mr. and Mrs. C. Powell Minnigerode, Mr. and Mrs. Richard Lahey, Mr. and Mrs. L. M. Leisenring, Mrs. Minnie L. Briggs, Mrs. Frederic E. Farrington, Miss Emily Millard and Miss Anne Totten are among those who will attend a series of lectures on "The History of Art" to be given by the painter, Eugen Weisz, beginning February 5 at 8:30 p. m. at the Washington Club. The talks will be sponsored by the Yard School of Fine Art, of which Miss Margaret Yard, daughter of Mr. and Mrs. Robert Sterling Yard, is director.

Miss Dorothy Greene and Miss Lillian Smith, formerly of Washington, will come down from their Bear Trap Farm, near Harrisonburg, Va. for the opening lecture on "The Art of Ancient Civilization." Miss Greene last summer established with Miss Yard a painting camp for children on her farm.

Women's clubs interested in the lectures include the Chevy Chase Women's Club, Delphian Society, Petworth Women's Club, and others. Many private schools for girls, including Mount Vernon Seminary, Chevy Chase School and others, are planning to send students to the talks.

## Mrs. William Becker Returns This Week

### To Hold Board Meeting With Cabinet February 5.

Mrs. William A. Becker, president general of the National Society, Daughters of the American Revolution, will return to Washington the end of the week from Raleigh, N. C., where she went to participate in the unveiling of a memorial to patriots and battles. Mrs. Becker and her cabinet will hold their annual board meeting February 5.

The president general and her national officers will attend the colorful pageant and tableaux to be staged by the 59 chapters of the society of the District of Columbia, in Memorial Continental Hall, Tuesday, February 4. Mrs. Z. Lewis Dalby, state chairman of the D. A. R. magazine, will entertain informally at dinner that night preceding the pageant.

# NOTES OF SOCIETY
*Official and Resident*

The Secretary of the Treasury and Mrs. Henry Morgenthau, jr., will entertain at a dinner party this evening for 22 guests.

Lady Lister Kaye, of London, who arrived in Washington earlier than she had planned in order to attend the official memorial service in memory of his late majesty, King George V, will remain in the city for at least a month, and is occupying an apartment at the Mayflower, where she has spent part of each season for a number of years. Lady Lister Kaye's late husband was connected for many years with their majesty's household.

Mrs. James J. Davis is entertaining at luncheon today at the Mayflower following Mrs. Lawrence Townsend's morning concert, to be given at the hotel by Robert and Gaby Casadesus.

Mrs. James Couzens will observe her first "at home" this season February 6.

### *Mrs. Reed to Honor Signora Rossetti.*

Mrs. Thomas H. C. Reed will entertain at luncheon Saturday at her apartment in honor of Signora Agresti Rossetti, of Rome, who is visiting in the Capital.

Mrs. Reed presided at a similar affair yesterday afternoon at her home, 2101 Connecticut avenue, honoring Mrs. William Howard Taft wife of the late President Taft.

Miss Margaret Delano Gage has issued invitations for a luncheon February 12. The affair will be given at the Mayflower Hotel.

Miss Catherine Curtis, of New York, who is the guest of Mrs. Charles Lea at her home, 1735 Massachusetts avenue, will be the guest in whose honor Mrs. Lea will entertain at luncheon today. Miss E. McCullough Miller will entertain this evening at a dinner party at 1612 Twenty-first street northwest, for the visitor.

### *Capt. and Mrs. Gibbons Leave for Florida.*

Capt. and Mrs. John H. Gibbons have left for Palm Beach, Fla., where they will occupy their villa for the remainder of the winter. They will return to their home at 1717 N street early in the spring.

Lieut. Daniel W. Ryan, U. S. N., has arrived in Washington from China and will spend a few days at the Martinique before going to Norfolk, Va., for duty.

Ensign and Mrs. Thomas Blackburn are expected to arrive in Washington Saturday for a few weeks' visit. Mrs. Blackburn, before her marriage last June, was Miss Rosalie Reed, daughter of Mr. and Mrs. Franklin W. Reed, of Cleveland avenue. At the completion of their visit, they will go to Pensacola, Fla., where they will make their future home.

Mrs. T. H. Barber, of Southampton, Long Island, N. Y., is at the Carlton, accompanied by Miss L. E. D. Thayer, also of Southampton.

### *George Shae Leaves For Florida Visit.*

Mr. George Shae will leave this morning for Miami Beach, Fla., where he will spend several weeks at the Miami Miltmore Hotel.

Mrs. Thomas H. Beck, of Milton, Conn., is at the Carlton for a few days. Mrs. Beck is connected with the Resettlement Administrtaion.

Mr. Harold Lord Varney, of New York, will be guest speaker at the monthly meeting of the Republican Women Monday afternoon at 2:30 o'clock in the Chinese room of the Mayflower Hotel.

Mr. and Mrs. M. D. Montague returned to their home on Blagden terrace, after spending some time in Miami Beach, Fla.

Mr. and Mrs. L. Lee Hand, of Windsor, Conn., are spending a few days at the Martinique en route to Florida.

Mrs. Lazlo Detre and Mrs. Milton Strasburger entertained a large party of friends at luncheon and bridge yesterday at the Ambassador Hotel.

### *Mrs. Charl Williams In N. Y. for Week.*

Miss Charl Ormond Williams, president of the National Federation of Business and Professional Women's Clubs, arrived from Washington today at the Hotel Warwick, New York City, for a week's stay in New York.

Mrs. Timothy J. Campbell will entertain at luncheon today at the Dodge Hotel in honor of Mrs. David Kinchloe, wife of Judge Kinchloe, of New York City. Judge Kinchloe was formerly a member of Congress from Kentucky.

Mrs. Agnes C. Mayer has motored from her home in Charleston, W. Va., and is at the Carlton.

Mr. Walter J. Hollands, of New York, is spending some time at the Martinique.

Miss Helen D. Pigeon, of Harrisburg, Pa., is a guest at the Martinique.

Mr. and Mrs. Charles Hamilton are at the Carlton, having come from their home in Cambridge, Mass.

### *Mrs. Jack Goldberg Luncheon Hostess.*

Mrs. Jack Goldberg was hostess at luncheon yesterday at the Variety Club.

Mr. and Mrs. B. H. Roth have arrived in Washington from their home in New York City, and are at the Carlton.

Mr. and Mrs. Harry King are vacationing at Hollywod, Fla., and during their stay there are guests at the Hollywood Beach Hotel.

Mr. and Mrs. John J. Dowd, of Jersey City, N. J., are spending a brief time at the Dodge.

Mr. and Mrs. O. R. Caldwell, of Los Angeles, Calif., are spending sometime at the Martinique.

Miss Mabel E. Gates, of Denver, Colo., is a guest at the Dodge.

An interesting party will be given this evening in the Frontier Room of the Lafayette Hotel, when Mrs. Charles A. Cartmill and Mrs. Arthur E. Schnapp hold a surprise birthday party for their respective husbands. Mr. Cartmill and Mr. Schnapp both have birthdays today.

Mrs. William R. Moody will entertain members of the Delta Delta Delta Alumnae Association this evening at her home, 23 Seventh street southeast.

## Alpha Province To Meet Feb. 5

### Sorority Will Make Plans Then for Dance Set for February 15.

Alpha Province, Chi Sigma Sorority, wil lentertain at a dance on February 15 at the Willard. Plans for the event wil lbe made at the next meeting of the chapter on February 5 at the Mayflower.

Mrs. Dorothy Casey, province social chairman, is being assisted with the arrangements by her committee composed of one representative from each of the ten local chapters.

Many of the out-of-town chapters of the sorority are expected to attend and the members of the National Council, including the national president, vice president, secretary and treasurer will be guests of honor.

Mrs. Kitty Bradley was hostess to Xi Chapter, Chi Sigma sorority, at the regular meeting of the chapter on Wednesday evening in her home in Ballston, Va. Plans were made for the chapter to attend the dance on February 15 at the Willard Hotel to be given by the local chapters of Chi Sigma, for a raffle on March 17; and a dance to be given by the chapter early in May.

The next meeting of the chapter will be held at the home of Miss Mary Elizabeth Carr, president of Xi chapter.

## Senorita Giron, Of Guatemala, To Give Recital

### Coloratura to Be Heard in Joint Concert With M. de Tougorsky.

Senorita Mercedes Giron, daughter of Dr. Manuel Giron, who made her debut in the Capital when her father was the Guatemalan Minister to the United States, will be presented in a concert at the Shoreham February 14.

Senorita Giron, a coloratura soprano, studied in Italy and made her musical debut in Guatemala with the Bracale Opera Company, playing in "Rigoletto" with Taglibu, a barytone now singing at La Scala Opera House in Milan. Recently she has been appearing in Havana.

Senorita Giron recently arrived in Washington and, with her father, Dr. Grion, is visiting her brother, Senor Manuel Grion-Cerna. They were previously the guests of her brother, Senor Carlos Giron, Guatemalan consul to Cuba, at Havana.

Senorita Giron will be presented in a joint concert, together with Mr. Basil P. de Tougorsky, Russian pianist. Mr. de Tougorsky has written a song dedicated to Senorita Giron, which they will present together.

The concert will be held at 5 p. m. in the west ballroom at the Shoreham. Members of the diplomatic group form the patrons and patronesses.

## Daughters Plan Colonist Dinner

### District of Columbia Branch Presents Annual Event Thursday Evening.

The District of Columbia Daughters of the American Colonists will hold their annual banquet tomorro wevening at the Mayflower Hotel, when the national president, Mrs. Joseph S. Calfee, will be the guest of honor. A reception will precede the dinner when the State regent, Mrs. John Franklin Little, will welcome the guests.

Those invited to attend are Mrs. Livingston L. Hunter, Mrs. John Laidlaw Buel, honorary national presidents of the society; Mrs. Harry C. Grove, national vice president; Mrs. David D. Caldwell, national recording secretary; Mrs. Benjamin Wyche, of Charlotte, N. C., Mrs. Maurice A. Blake, national treasurer; Mrs. James Charles Peabody, of Boston, Mass.; Mrs. W. P. Hiden, national historian, of Norfolk, Va.; Miss Lillian A. Norton, national registrar; Mrs. George Maynard Minor, of Connecticut, and Mr. and Mrs. Wade H. Ellis.

A program has been arranged, with Mr. Ellis as the guest speaker, Mrs. Roy O. Woodruff will sing a group of songs accompanied by Mrs. Lois E. Hicks. Mrs. Lee R. Pennington is chairman of the banquet committee, and Mrs. Pedro Capo Rodriguez is vice chairman. Mrs. Josiah A. Van Orsdel is chairman of the reception committee.

## Roosevelts Entertain At Dinner for Justices

### Members of the Supreme Court and Others Are Guests at Annual Event at the White House; Musicale Presented After the Banquet.

The President and Mrs. Roosevelt entertained at their annual dinner in honor of the Chief Justice and the Associate Justices of the Supreme Court in the Executive Mansion last night.

The guests were the Chief Justice and Mrs. Charles Evans Hughes, Associate Justice and Mrs. George Sutherland, Associate Justice and Mrs. Pierce Butler, Associate Justice and Mrs. Harlan Fiske Stone, Associate Justice and Mrs. Owen J. Roberts, Associate Justice Benjamin Cardozo, the Attorney General and Mrs. Homer S. Cummings, the Governor of Indiana and Mrs. Paul V. McNutt, Senator and Mrs. Henry F. Ashurst, Senator and Mrs. Warren A. Austin, Representative Hatton W. Sumners, Representative and Mrs. Randolph Perkins, Representative Isabella Greenway, the Chief of Staff, Gen. Malin Craig and Mrs. Craig; the Solicitor General and Mrs. Stanley Reed, Mr. and Mrs. Joseph R. Jackson, Mr. Brien McMahon, Mr. and Mrs. Golden W. Bell, Rear Admiral and Mrs. Adolphus Andrews, Mr. and Mrs. Charles D. Mahaffie, and the Mayor of Jersey City and Mrs. Frank Hague.

Also Mr. and Mrs. Raymond P. Brandt, Mr. and Mrs. John Cutter, Miss Laura F. Delano; Mr. William Adams Delano, Mr. and Mrs. Mark Eisner, Mrs. Gilbert M. Hitchcock, the Chairman of the Reconstruction Finance Corporation and Mrs. Jesse Jones, Mr. and Mrs. Stanley Kahn, Mr. Frank V. Kelly, Mr. and Mrs. J. Bruce Kremer, Mr. Arthur Krock, Mrs. James Lees Laidlaw, Mr. and Mrs. Joseph W. Madden, Mr. and Mrs. J. P. Maguire, Mr. and Mrs. Charles E. F. McCann, Mr. Stewart McDonald, Mr. and Mrs. W. Forbes Morgan, Mr. and Mrs. Donald Richberg, Mr. and Mrs. Morton Schwartz, Mr. Kirke L. Simpson, Dr. and Mrs. H. P. Snyder, Mr. and Mrs. William Stanley, Dr. and Mrs. Jacob Viner, Mr. and Mrs. Thomas J. Watson, Col. and Mrs. Samuel P. Wetherill, Mr. and Mrs. James W. Woodruff, Miss Nancy Cook, Mrs. James Bourne, Miss Jane Brett and Mr. Roger Brett.

The large table in the state dining room was decorated with deep pink carnations, white buddleia and sprays of maidenhair fern.

Additional guests were invited to attend the musicale which followed the dinner. The guest artists were Mme. Guiomar Novaes, pianist, and Miss Jessica Dragonette, radio soprano, accompanied by Mr. Arpad Sandor, at the piano.

Mme. Novaes played three selections from Chopin, "Three Ecossaises," "Chant Polonais" and "Polonaise in A Fat, Opus 53." Later in the evening her selections were "Children's Scenes," by Octavio Pinto, and the "Hungarian Rhapsody No. 10," by Liszt.

Miss Dragonette chose for her program "Largo," from the opera "Xerxes," by Haendel; "Vergebliches Standchen," by Brahms; "Have You Seen the White Lilies Grow?" an old English selection, and an aria of Mimi from "La Boheme," by Puccini; and later in the evening her selections were "The Nightingale and the Rose," by Rimsky-Korsakoff; "Old Folks at Home," by Stephen Foster; "I'll Follow My Secret Heart," by Noel Coward, and the "Indian Love Call," by Rudolph Friml.

## Group to Honor Miss Lenroot

### Alpha Delta Pi Alumnae Will Entertain Delegates at Saturday Lunch.

The Washington Alumnae Association of Alpha Delta Pi will entertain the delegates and alternate delegates to the Washington Panhellenic Association and the presidents of all alumnae groups in the city at a luncheon Saturday at Wesley Hall. Miss Katharine Lenroot, chief of the Children's Bureau of the Department of Labor, will be the guest speaker.

At the speaker's table with Miss Lenroot will be Mrs. Ormond Demarest, editor of the Adelphean of Alpha Delta Pi; Miss Marian Boyle, president of the Washington Alumnae Association; Mrs. Robert Stearns, of Chi Omega, president of the Washington Panhellenic Association, and Mrs. Noble Boaz, Alpha Delta Pi delegate to the Panhellenic Association.

The committee in charge of the luncheon includes Mrs. Noble Boaz, Mrs. George B. Martin, Mrs. James Hobbs and Mrs. Ralph Erskine. Mrs. Ralph Erskine is in charge of reservations.

## Gosling-Hardy Marriage Set In Early Spring

### Bride-to-Be of WPA Worker Is Graduate of Ohio Wesleyan U.

Dr. and Mrs. T. W. Gosling announce the engagement of their daughter, Miss Jane Frances Gosling, to Mr. George Hardy, of Washington and Eutaw, Ala.

Miss Gosling is a graduate of Ohio Wesleyan University, and Mr. Hardy was graduated from the Alabama Polytechnic Institute and is a member of Alpha Lambda Tau. He is now a technical adviser in the Works Progress Administration and formerly with the Bureau of Standards.

The wedding will take place some time in April.

### Senator Lewis to Talk Before Illinois Society

Senator James Hamilton Lewis will be guest of honor and speaker at the meeting of the Illinois State Society tonight at the Willard Hotel.

The Twenty-first District Club of Illinois will entertain at a dinner preceding the meeting.


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# Hands Chapped Here's Method To Heal Them

### And Here Is a Boon to Keep Gown Clean While Making Up.

By Ruth Anne Davis.

THIS is the time of year when people like to huddle indoors and play card games. And the woman who plays a great deal of bridge has to be careful that her hands, so conspicuous in this game, are soft and well cared for. If they're rough and unattractive, she's apt to be self-conscious and absent mindedly trump her partner's aces.

The hand lotion people are fully aware of this and have come to the fore with some highly unusual products. Among these we recommend one particularly to women whose hands are chapped and raw from exposure to the winter winds.

This cream softens and beautifies roughened fingers. It also prevents cracked and brittle nails, which are so unsightly, yet so prevalent now. If left on for a brief time the cream will loosen the cuticle so that it can be removed without the use of scissors.

**Make-Up Boon.**

WHEN you make-up do the cosmetics go all over everything except your face? Do you ruin your best dress with rouge and mascara dropped haphazardly as you apply your make-up?

If so, you'll be interested in a new shoulder cape on sale at a downtown department store. This cape is made of a waterproof material completely impervious to make-up chemicals. There's absolutely no danger of their seeping through.

The cape also is ideal for shampoos or for use when touches of brilliantine or similar lotions are applied to the hair at the last moment. It's also just the thing for protecting the clothes when you have a facial.

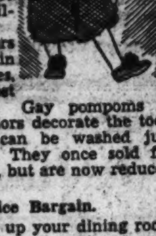
**Bath Oil Bargain.**

SIXTEEN dollars worth of something for only $5! That's what bargain hunters will find in the reduced bath oil on sale at an F street tsore.

This oil is made of fragrant pine extract, reminiscent of cool, northern woods. A spoonful in the bath is infinitely soothing and restful to frayed nerves and tired muscles. What's more, there's enough in this generous sized bottle to last anywhere from six months to a year.

**Tip for Tots.**

CHILDREN don't often get much attention from this column, but the other day we ran across an item in which they will be interested. A local store has some unusual knitted bedroom slippers. They are so attractive and comfortable looking we were disappointed to hear they came only in children's sizes.



The slippers are made up in different shades to match almost any bathrobe. Gay pompoms in contrasting colors decorate the toes. The slippers can be washed just like sweaters. They once sold for 59 cents a pair, but are now reduced to 39 cents.

**Service Bargain.**

BRIGHTEN up your dining room table with a chromium cream and sugar set. They're on sale at a department store here, and are perfectly stunning. What's more, they won't tarnish. They sell for 69 cents.

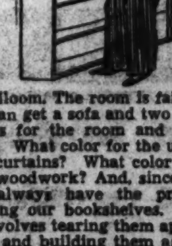
At the same counter is a stunning brush and comb tray, made of a silvery-looking material which likewise does not tarnish. The brush and tray are delicately carved with handsome chasings. The price? Just 59 cents.

*Call Ruth Anne Davis, of The Washington Post, National 4200, Extension 323, for further information, or write, inclosing stamped, addressed envelope.*

## Pleasant HOMES

By Elizabeth MacRae Boykin.

"WE HAVE LOTS of books," explained a high school principal's lady," and I have decided to make a combination library and dining room. Will you help me plan it? The furniture is walnut and the rug a mulberry broadloom. The room is fairly large. We can get a sofa and two new easy chairs for the room and new curtains. What color for the upholstery and curtains? What color for walls and woodwork? And, since we rent, we always have the problem of moving our bookshelves. It usually involves tearing them apart every time and building them again to fit a new wall space, as the shelves never will go through the door or fit in the new place. Can you suggest a solution?"



We'd paint the walls and woodwork a soft light green, then use white curtains and sunny flowered chintz draperies. The sofa we'd have in a deeper green, then use the same flowered chintz of the draperies for the chairs. The dining chair seats would be pretty in the same green as the sofa. About the book problem—we had the same thing in our household and we finally evolved a very satisfactory system which we have explained in a new bulletin, "Planning Your Book Shelves." It will be sent on receipt of a stamped self-addressed envelope.

# WAS IT MURDER?

By JAMES HILTON

*Author of "Goodbye, Mr. Chips" and "Lost Horizon."*

*Colin Revell, young writer, visits Robert Roseveare, headmaster of his old school, Oakington, to try to solve the mystery of the deaths of Robert Marshall and his older brother, Wilbraham, later found dead in the empty swimming pool into which he had presumably dived in the dark. Roseveare explains to Revell that his suspicions were first aroused because the wife of one of the faculty was suspicious of her husband's actions; later she had apologized for these accusations. Revell discusses the case with Lambourne, one of the masters, with Ellington—Robert's housemaster and cousin, who stands to inherit a fortune from the boys—and with Ellington's charming young wife. He finally meets Detective Guthrie from Scotland Yard, who reports that a bullet has been found in Wilbraham's brain.*

CHAPTER XV.

REVELL WAS DETERMINED not to sacrifice his entire independence in the investigation. Greatly as he respected Guthrie, he had no desire to be merely his assistant or to give up his own rather unique position in an affair that was certainly becoming more interesting at every moment. When he met the detective that evening in one of the country lanes near the school, he gave him a fairly full account of his interview with Roseveare.

"So you got it out of him, then? The question is, of course, is it the truth?"

Revell had wondered the same thing himself, but he was a little astonished by Guthrie's calm suspicion. "Do you mean that you suspect him?" he queried.

"Oh, I wouldn't go so far as that. It's rather that I always suspect a queer yarn. And his, you'll admit, is pretty queer. Who's this woman he was talking about—I suppose you did make a guess?"

Revell paused uncomfortably. "I don't know whether I ought——"

"Of course you ought," interrupted Guthrie with a laugh. "It's all informal—between ourselves, you know. Anyhow, if you prefer it, I'll have a shot myself and say she's Ellington's wife. Impudent looking piece with black hair and a turned-up nose—'that's the lady,' isn't it?"

The description astonished Revell so much that he did not reply; but Guthrie evidently took his silence for an affirmative.

"Why should she go to the Head with such a yarn, I wonder? If she did go, that is. We must remember that either or both of them may be complete liars. By the way, Roseveare wasn't Head in your time here, was he?"

"No. He came a few years after the end of the war. I daresay you know all about his war record and so on?"

"Oh yes, I gathered he was rather a mandarin in those days. I even went a bit further back and looked up his record before the war. Now let me tell you a few things about our friend the Headmaster of Oakington. To begin with, he hasn't any ordinary schoolmaster's degree—the 'doctor' before his name is a medical title."

"I knew that.'"

**Roseveare Is Discussed.**

"Oh, you did? Well, it's unusual, rather, isn't it? Then again, he had no scholastic experience before he came to Oakington. He's been many things in his time—doctor, politician, business man, even a sort of gentleman farmer—but till a few years ago he never ran a school." Guthrie paused and puffed reflectively. "Of course you know why Oakington took him? The place was in a bit of a bad way under the previous fellow—Jury, wasn't his name? and they, the school governors, imagined Roseveare would be a sort of Mussolini and pull the show out of the mire. Which, to a large extent, I believe he has done."

"He has a wonderful personality, I think."

"Oh, yes—no doubt about that. Don't think I'm attacking the fellow at all. I'm merely pointing out that we're not dealing with the average Eton and Oxford headmaster who composes Greek epigrams and wear's a parson's collar. Roseveare's a man of wider experience altogether. Twice at least he made a fortune and lost it—once in America and again in New Zealand. He had, and still has, an extraordinarily persuasive way with him. In America he made a great hit as a company promoter. He was unlucky, though, in the end—lost all his money and crossed to New Zealand. There he set up as a local doctor in a small town where the schoolmaster's name was Ellington."

"Good Lord—you mean the Ellington who's here at Oakington now?"

"Yes. What's more, when Roseveare became successful and took a practice in a larger town, Ellington soon afterward followed him there as a schoolmaster. They were obviously very close friends. The only place Ellington didn't follow Roseveare was to the war. He stayed in New Zealand, where there wasn't conscription, and became rather unpopular. Later, in 1921, when Roseveare was appointed to Oakington, Ellington came hoping over from the other side of the world to become housemaster here. Curious, don't you think?"

**Blackmail Hinted.**

"Very curious. I say, don't you think it looks rather like blackmail? Supposing Ellington knew a little bit discreditable about Roseveare's past—after all, a man with all those different careers may well have done something or other——"

"He may, of course, but there's absolutely not a shadow of evidence."

Nor would he say another word about the case except, just before they separated, to mention that it might be just as well, in the circumstances, if Revell were to stay for a time as the guest of Dr. Roseveare.

Revell, accordingly, spent another night in the Head's comfortable house. In the morning, when he went down to breakfast the butler told him that Dr. Roseveare presented his apologies but was breakfasting that morning in the master's common room.

The reason for that became apparent an hour later when Revell met Lambourne in the corridor of the schoolhouse. "Hullo, Revell!" cried the latter, with a jaunty air. "Still here? I guess you'll stay on now, won't you? Such a sensation, isn't it? Come along into my room and I'll tell you all about it."

As soon as the door had closed upon them Lambourne continued breathlessly: "We've just been accorded the rarest of honors. The Head breakfasted with us in the common room. Of course we knew immediately that something had happened or was going to happen. This time the news was even more serious. Unfortunately the surprise part of it was rather ruined by the fact that we'd all just been reading the thrilling news in the *Daily Mail*."

"I wish you'd tell me what on earth you're talking about," said Revell, a trifle peevishly. He had slept badly and was in none too good a humor.

"Is it possible that you haven't yet seen the morning papers?"

"I haven't, no."

"Then you aren't aware that Wilbraham Marshall's body has been exhumed and that the authorities suspect what the Sunday press will delight to call 'foul play?'"

**Lambourne Faints.**

Revell's surprise needed no assuming, for he had had no idea that the matter would already have come to the notice of the newspapers. Lambourne continued, well satisfied with the sensation he was creating: "Naturally our learned and respected chief was fairly rattled about it. Told us, in so many words, that detectives were about and that any one of us, at any time, might be suspected of murder. Advised us all to keep calm and 'endeavor to reconcile our duty to the school with our duty to society.' I suspect he means we're not to be too helpful when the detectives come to cross-examine us."

"Did anybody—anybody in particular—appear concerned?"

"Ellingotn went rather pale, if that's what you're angling after. As a matter of fact, the person most affected was quite probably myself—I fainted. Never could stand the little touch of drama."

"Well, well," said Revell, with a sigh, "I suppose we must resign ourselves to events."

"The Head isn't exactly in a mood of resignation, I can tell. He's put servants at all the gates to act as pickets and stop newspaper men from coming in. No one is to enter the grounds without authority—no one is to answer any questions put by strangers—all town leave is stopped for the whole school, prefects included, until further notice." The bell began to ring for morning school. "That means I must hurry away to inject a little English literature into the fourth form. They won't do any work, of course—and do you blame them?"

Revell laughed and left him. Since Guthrie's cautionary remark, he had taken care not to confide too much in Lambourne, indeed, he was now definitely on his guard against him.

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To be continued.

# Smart Models For Boys, Girls Easy to Make

3407

By Laura I. Baldt, A. M.

DRESSING small sister and brother is a lovely job to say the least of it! What mother doesn't get a thrill out of seeing her youngsters smartly dressed?

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# Kidney Stones Are Attributed To Lack in Diet

### Deposits Are Formed When Balance of Minerals in Body Is Upset.

By Dr. Irving S. Cutter.

FOR many years physicians believed that some error of diet was responsible for the formation of stones in the bladder and in the kidney. Those practicing in Siam, where the diet is composed largely of rice, have described huge bladder stones occuring frequently in very young children; and in England a century or more ago nearly one-half the cases of bladder stones were found in youngsters under fourteen years or age. It is now contended that the eating of rice is not the sole cause, but rather the absence of other important food elements.

What has happened to eliminate stones from the bladders of children throughout the civilized world? Apparently we may ascribe the situation to the present day balanced diets. But now and then stones will form.

What are these stones? Chemical examination shows that they are composed largely of calcium and magnesium phosphate and the assumption is that the ingredients exist in the urine in such concentration that precipitation (formation of crystals) takes place. The point is made that animals fed on a diet which lacks vitamin A may develop stones. Whenever vitamin A is added to the diet of a "stony" animal, the calculi have disappeared, in some cases.

**Balance Upset.**

Of course, we must not forget infection as a possible cause. Changes in the cells of the kidney may result in the secretions becoming abnormal. Certain it is that when there are cell changes from any cause whatsoever, the balance of the minerals in the urine may be upset and deposits occur.

We are all familiar with the layer of lime on the bottom and along the sides of a teakettle. This varies greatly depending upon the amount of hardness (minerals) in the water. As water evaporates the salts remain behind. The pipes of hot water boilers may become clogged due to the precipitation of mineral matter. So it is with the kidneys and the bladder. If there is faulty drainage or an increase in the proportion of lime, stones may form.

Practically every disease has a small beginning, and when a stone forms the amount of mineral matter that separates from a solution must at first be very tiny. In order to form a sizable mass the first particles must be held in contact with the tissues, otherwise they would be washed away. Such a retention may be brought about by an infection. When firmly fixed by a heap of destroyed or diseased cells (perhaps a minute ulcer) the stone can gradually increase in size through the addition of layer after layer of calcium and other salts.

**X-Ray Detects Stones.**

By means of the X-ray we can detect the presence of minerals in the body if in sizable amounts and now and then a stone in the kidney or bladder will be discovered, although no symptoms have appeared.

Occasionally patients in perfectly normal health are suddenly seized with an attack of what is called kidney colic. This severe pain is caused by a stone attempting to pass down the tube leading from the kidney to the bladder. Some of these stones are small enough to enter the bladder and are expelled through the external urinary canal. Others will require surgical removal. The situation may be attended with bleeding either from the bed of the stone itself or from injured cells along its pathway.

# Owning Books Called a Vital Need in Home

### Children Should Be Able to Pick Up Volumes When They Desire.

By Alice Clarissa Richmond

THE Smiths had a very small collection of books in the house. There was an encyclopedia, a dictionary, an atlas, a Bible, and Shakespeare. An excellent collection as far as it went, but limited in scope. For general information and a study of style, no one could do better than study these five works, each a small library in itself. But wider reading is both the custom and the rule, and the Smith children were consequently constant visitors at the library.

There are hundreds and thousands of families who, although they know and love books, do not see the need of owning them. They claim that their lives are too nomadic, or their living quarters too small, and that anyway there is always a lending library at hand.

**Books Owned Are Best.**

But books from a library are like casual visitors in a home. One never comes to know them well. Children like to read a favorite book again and again, to feel that it belongs to them. There is no greater incentive to reading than to own books. Adults, who grasp the meaning of words quickly as a result of long practice, can not realize how slow children are in taking in the printed page. Every new reading brings some fresh idea, some hitherto unnoticed fact or angle of approach.

**Half Value Derived.**

The child who is dependent on the borrowed book's stay in the home for his acquaintance with it, gets only half the value out of his reading. Of course he can take the book out again and again, and library records would give some interesting and illuminating details on the number of times a child will withdraw a favorite. But the way to interest children in books and reading is to have books in the house where they can pick them up at will and come to know them as beloved members of the household.

*She Dresses to Suit Her Songs*

JESSICA DRAGONETTE.

# White House Recital Real Thrill To Diminutive Radio Songstress

### Jessica Dragonette, Veteran Pioneer of Airwaves, Is Grateful for Chance to Blaze New Trails; Star Disclaims Charm Secrets, Dresses to Suit Songs.

By Hope Ridings Miller.

DIMINUTIVE JESSICA DRAGONETTE, the "Pocket Venus of Radio," sang at the White House last night.

It was a new experience for the star whose lovely lyric soprano voice is familiar to dial twisters all over the United States. "So of course I'm thrilled," she naively admitted yesterday morning at the Mayflower. "Who wouldn't be?"

The interview took place in a secluded corner of the lobby. "Plans went awry and the piano is just now being moved into my room," she apologized. "Everything is upset. Could we talk here?"

We could; and did. The charming star patiently answered a barrage of questions about her work, her wardrobe and her extra-career interests.

Queenly in carriage, she gives the illusion of being much taller than her 5 feet and 2 inches. She tips the scales at little more than a hundred pounds. Her golden blonde, bobbed hair frames a sculptural face set with hazel eyes and a softly curving mouth. Yesterday, beneath a mink coat she wore a wine velvet dress with a hat of the same shade pulled back on her head. Wine suede gloves and purse completed her chic costume.

**Radio Pioneer.**

Reviewing some of the steps that have led to her present position as one of the foremost stars of the air, she said she first sought a career in the theater, but is most grateful now someone suggested that she have an audition. "In the theater, you follow a tradition," she said: "You follow the precepts of those who have gone before and do exactly as you're told. Radio gives you a chance to experiment, start something new, blaze your own trail. I loved it from the very first."

In her role as a radio pioneer, she was the first to do Shakespeare and light opera on the air; the first to sing Spanish songs over the ether; the first singer to take a television test and to broadcast to Germany. Next October, she will have been in radio work ten consecutive years, "and never once has it ceased to fascinate me," she said.

As gracious as she is glamorous and feminine to her fingertips, she exemplifies charm in every movement, in every word. Yet when she was asked to divulge her "charm secrets," her lips curved into a smile as she denied she had any.

**Charm Intangible.**

She even hesitated to discuss charm from an impersonal point of view. "I know when a woman has it," she said, "but I don't know how I know. Charm has something to do with a pleasing voice, a warm personality (generally born of thoughtfulness of others), sincerity and graciousness. A woman may be attractive or interesting without being charming. She may be charming—and nothing else."

Searching for more definite words to describe "the intangible something that gives one woman an edge over the other, she pointed out that "James M. Barrie's definition of it is as good as any."

She was referring to Barrie's statement in "What Everywoman Knows" in which he calls charm "a sort of bloom on a woman. If you have it, you don't need to have anything else; if you don't have it, it doesn't matter what else you have."

Although Miss Dragonette's career is her chief interest, she is also something of a student of style. When she appears before the micophone, she always "dresses to suit the song." Discussing this, she explained, "When I'm to sing 'Liebstraum,' for example, I wear a gown of pink tulle. For "Ave Maria," I wear white brocade. For a Good Friday song I wear my Fortuny ensemble. (The latter is one of the lovelist costumes in her wardrobe—a long-sleeved gown of white silk accordion-plaited from neck-line to hem, caught in at a high waistline with a brocaded band that crosses her chest and extends across her shoulders.) "My costume helps me get into the spirit of the song," she said.

Since her program at the White House last night was varied in theme and content, she wore a bouffant Parisan frock of electric blue and russet tulle over a slip of changeable satin. Her hair ornament was a tiarra of changeable color, with highlights of blue and russet.

## Strictly Speaking

**What About These?**

1. Where is the accent in *arbutus*?
2. What is a *camise*? How is it pronounced?
3. What is a *banshee*?

**Check Here.**

1. In the preferable pronunciation the accent is on the first syllable. AHR-bu-tus. ar-BU-tus, however, is more commonly used.
2. A light, loose shirt, smock or tunic. ka-MEES.
3. In Celtic folklore, a banshee is a supernatural being believed to warn a family of an approaching death. BAN-shee.

# Busy Day Menu Pleasant Idea For Housewife

### Meal to Be Prepared With Minimum of Preparation Useful.

By Dorothea Duncan.

IT is always a pleasant idea for the housewife to have and hand several menus for the busy day. These menus may be the type which use ready prepared foods or they may be of the type that may be prepared quickly without the aid of any recipes.

Today's menus have been planned using the formula of no special recipes. Any preparation that must be done for any of the dishes is the kind that may be done without a cook book, with the exeception of the muffins for the noon meal. The muffins, however, may be replaced by plain bread.

The soup suggested for dinner is purchasable in the can. It is suggested, too, that the cake and sauce as well as the ice cream for the dinner dessert be purchased at the store. It is possible to purchase at your grocer's a delicious, light angel cake, enough for two meals for the average-sized family, for so small a sum that it is hardly worth your while to bake one, especially if your time is already well filled with other activities. Several manufacturers of chocolate products have on the market delicious chocolate sauces which are also inexpensive.

*MENUS FOR TODAY*

*BREAKFAST*

*Orange juice*
*Cooked corn meal cereal with light cream*
*Soft scrambled eggs*
*White toast — Cherry preserves*
*Coffee — Milk (for children)*

*LUNCHEON*

*Baked potatoes with cheese*
*Shredded cabbage, grated carrot and pinapple salad*
*Bran muffins — Butter*
*Whipped raspberry gelatin*
*Hot cocoa*

*DINNER*

*Chicken consomme with noodles*
*Broiled lamb chops*
*Mint jelly*
*Buttered carrots — Creamed turnips*
*Chicory with French dressing*
*Ice cream and angel cake with chocolate sauce*
*Hot tea — Milk (for children)*

*For culinary assistance, call Dorothea Duncan, National 4200, or write to her, inclosing a stamped, addressed envelope, in care of The Washington Post.*

# This BUSINESS of LIVING

### Secretary of Ohio Girls' Club Furnishes Information for "Amiga's" Benefit.

By Mary Haworth.

DEAR MISS HAWORTH: I have just received a clipping of your column of January 4, which contains a letter signed "Amiga," from a business girl inquiring about the Ohio Girls Club. For her information and your future reference I wish to submit the following data:

The Ohio Girls Club of Washington meets the third Friday of each month at the Thomas Circle Club, 1326 Massachusetts avenue northwest, and this year's officers are:

President, Miss Fausta Puffenberger, the Windermere, apartment 314; first vice president, Miss Bessie Lemon, 1109 Abbey place northeast; second vice president, Miss Helen Jolliff, 3620 Sixteenth street northwest; third vice president, Miss Lucille Armentrout, 2129 Florida avenue northwest.

Corresponding secretary, Miss Phyllis M. Carpenter, 804 Twenty-first street northwest; recording secretary, Miss Rachel Biehler, Park Central Apartments; treasurer, Miss Mary G. Spear, 810 Richmond avenue, Silver Spring, Md.; assistant treasurer, Miss Edith Everman, 1201 M street northwest, and historian, Miss Mary K. Kinney, 226 S street northeast. Yours very truly,

P. M. CARPENTER.

DEAR MISS CARPENTER: Thank you for this information so thoughtfully provided. I hope it comes to the attention of "Amiga" and to all newcomers to the Capital from the Buckeye State who may be pining for social contact with others from "back home."

M. H.

*Social Insurance.*

DEAR MISS HAWORTH: In your column of January 23 a correspondent signing herself "M. S. S." called attention to social insurance bill, H. R. 2827, as one worthy of close study by those asking better conditions for the working classes in this country. I should like to make the following amplification of her statement:

The social insurance bill introduced at the last session of Congress by Representative Ernest Lundeen, of Minnesota, has been revised by a committee of the Inter-Professional Association for Social Insurance. This committee devoted months of careful study of the entire problem and the new bill is an enlargement upon, rather than a substitute for, H. R. 2827. The proposed bill embodies principles enunciated in the former bill but clothes them in clearer, more precise terms and applies them to the immediate urgent needs of the American people.

Miss Mary Van Kleek is national chairman of the Inter-Professional Association which has a Washington chapter headquarters in room 301, Woodward Building. If "M S. S." will get in touch with the local chapter a copy of the new bill will be given her and the association will gladly welcome her as a member. Sincerely,

L. K. B.

DEAR L. K. B.: Although your information may or may not be news to "M. S. S.," I am sure she will appreciate the interest you show in her letter, as well as your cordial invitation to membership in the Inter-Professional Association.

M. H.

*Miss Haworth will be glad to help you in solving your problems. Write her in care of The Post Woman's Page.*

# New Technique In Laundering Told by Expert

### Bath Towel Replaces Wringer as Method of Drying Fragile Garments.

By Dudley Harmon.

THE BATH TOWEL is to laundering today what the old-fashioned wringer was several years ago. Delicate fabrics are no longer squeezed and wrung after washing, but blotted in a soft towel, according to Mrs. Evelyn Nickerson, fabric technician and stylist, who is in Washington this week.

MRS. NICKERSON.

Mrs. Nickerson has some helpful tips on the new technique in laundering fragile garments which women who are packing up to go South will find helpful.

"Almost any material is washable," she said yesterday. "About the only ones harmed by washing are moires, metal threads and embossed materials. But silks, shantung and the new synthetic materials such as rayon and celanese launder beautifully if proper care is taken.

"In the first place, the right soap must be used. Flakes are better than bars. Silks must always be washed inside out. There are two reasons for this: first, perspiration stains hold most of the soil, and these are usually on the wrong side. Then washing on the wrong side keeps the outer part of the fabric fresh and new looking."

The water used in washing must be lukewarm for both washing and rinsing, according to Mrs. Nickerson.

**Wringing Is Ruinous.**

"After laundry, silks and other delicate fabrics should be placed in a heavy bath towel and kneaded until the moisture is absorbed. Wringing and twisting ruin fragile materials.

"Lighter fabrics should be dry enough after this procedure to iron. Heavier fabrics should be placed in a current of air for further drying before pressing. Crepe is the only silk material which should be ironed when dry. All others must be pressed when slightly damp if they are to look well afterward."

For those who are busily knitting and wearing warm sweater suits instead of going South, Mrs. Nickerson has directions on how to launder woolens. The procedure is exactly the same, she says, except that soap must never be left in them, as our grandmothers once thought necessary.

As part of her course in training to be a fabric technician, Mrs. Nickerson studied chemistry and worked in the laboratories of leading textile mills. The result: in an eye's twinkling she can tell whether or not a fabric is washable. Yesterday she lectured on proper laundering methods before a fashion show at Lansburgh's

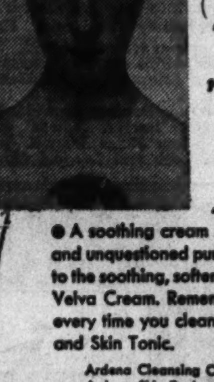
# School Adds Course In Laundry Science

HUSBANDS whose shirts come back in shreds from the wash will prick up their ears at the news that students in the School of Household Science and Arts at Pratt Institute, in New York, are taking a course in laundry.

In the new course students will wash their own linen from home. And if they can find some men's shirts and baby clothes to experiment with, so much the better, according to their teachers.

"The course is being added to meet the problem of young wives who do not know how to do things," said Mrs. Gertrude Seward Mayer, supervisor of the homemaking department.

A permanent exhibition of materials that were spoiled by washing will be set up in the new laundry as examples of what not to do.



*The quality of Velva Cream is what makes it so soothing!*

*Elizabeth Arden*

● A soothing cream must be light, of exquisite quality and unquestioned purity. Delicate complexions respond to the soothing, softening, refining properties of Ardena Velva Cream. Remember to soothe with Velva Cream every time you cleanse with Ardena Cleansing Cream and Skin Tonic.

Ardena Cleansing Cream . . . . . . . . $1 to $6
Ardena Skin Tonic . . . . . . . . 85c to $15
Ardena Velva Cream . . . . . . . . $1 to $6
Or, for dry skins, Orange Skin Cream . . . $1 to $8

THE NEW Jelleff's
1214-1220 F STREET

Let the Arden-trained attendants tell you the Arden way to beauty—Arden Booth—Street Floor.

# 2 Homes Burn; Beltsville Fire Razes Rectory

## Girl, 4, Carries Dolls From One of Blazing Houses in Virginia Suburbs.

Three families living in Virginia and Maryland suburbs lost their homes in fires yesterday.

One of them was the family of the Rev. Reginald Hall, rector of St. John's Episcopal Church at Beltsville, Md., where a high wind fanned flames through the Hall home, near the church on the Washington- Baltimore boulevard, quickly destroying the house.

A half dozen volunteer companies from nearby communities watched the blaze destroy the rectory, long a landmark in the neighborhood, without being able to make a fire-fighting attempt because the nearest source of water was nearly a mile away.

B. K. Smith, an attendant in a gas station nearby, who warned occupants of the home, and Charles Fletcher, a plumber, were burned on the hands when they and W. J. Hambleton, the rector's father-in-law, sought to put out the fire when it was first discovered.

Dr. Hall's wife, Mrs. Lilly Hall, and their youngest son, Jackson, 4, were in the place at the time. Mrs. Hall carried out the boy. Two other children, Reginald, jr., 10, and Foster, 7, were away at school and Dr. Hall had gone to a store.

All of the Halls' furnishings and most of their clothing was destroyed. The loss included Dr. Hall's library, valued by him at $2,500, and $115 in currency. The damage to the home, estimated at $5,000, was covered by insurance.

The Halls spent last night at the homes of friends, as did two Arlington County (Va.) families who were made homeless yesterday at almost the same time.

Most of the county's fire fighting euipment was pouring water into the flaming home of William Bobek at North Frederick and Eleventh streets in Vietch, Va., when a fire started in the residence of W. D. Blackwell, mortgage loan examiner in the Farm Credit Administration, at 1709 North Adams street, Clarendon.

Mrs. Bobek was chatting at the home of a neighbor when arrival of fire engines called her attention to the burning bungalow. Bobek, a postman, arriving a few minutes later from making his morning mail deliveries. The Bobek children, Beatrice, 13; William 12, and Louis, 10, were at school.

The bungalow was destroyed with an estimated loss of $2,500. Only a few of Bobek's belongings were saved. Fire officials were unable to learn the cause.

Fire companies from Clarendon, Ballston, Cherrydale and East Arlington were called from the Bobek blaze to fight the fire in the Blackwell home, discovered by Blackwell's 4-year-old daughter, Virginia.

Virginia saw smoke curling down from the living room ceiling. She ran to warn her mother, then returned to pick up the dolls with which she had been playing.

The child's nurse, Beatrice Nash, found her with a doll under each arm. She carried child and dolls from the home.

Firemen and police were able to save most of the Blackwell furnishings. A defective flue was given as the fire cause.

Maryland fire officials were unable to explain the blaze in the Hall home. Charles, Clayton and Norman Fletcher, plumbers, were making repairs to the rectory heating plant and the fire in the furnace was low at the time, it was said.

## Cries "Fire," Then Saves Dolls

Post Staff Photo.

*When Virginia Blackwell, 4, saw smoke curling down from the ceiling of her home in Clarendon, Va., yesterday, she ran and told her mother, then went back and rescued her dolls. Virginia's father is W. D. Blackwell, a mortgage loan examiner in the Farm Credit Administration.*

# Transfers

*By the Associated Press.*

Navy orders yesterday included:

COMMANDER.

Powell M. Rhea, cdr. Subm. Div. 5, to subm. base, New London, Conn.

LIEUTENANT COMMANDER.

Edward Sparrow, U. S. S. Relief, to U. S. S. Maryland.

LIEUTENANTS (J.G.).

Roy S. Benson, U. S. S. S-42 to U. S. S. S-27.

Gordon Campbell, U. S. S. S-42 to U. S. S. S-30.

Howard W. Gordon, jr., New London Ship & Engine Works, Groton, Conn., to U. S. S. S-25.

Daniel A. Stuart, U. S. S. Omaha, to C. F. O. U. S. S. Mahan.

William A. Sutherland, jr., Nav. Air Sta., Pensacola, Fla., to Asiatic station.

ENSIGN.

Francis R. Drake, nav. air sta., Pensacola, Fla., to VO Sqdn. 1B (U. S. S. New York).

Dental Corps.

LIEUTENANT.

Arthur Siegel, Norfolk, Navy Hosp., Portsmouth, Va., about 22 Jan., to U. S. S. Langley.

Supply Corps.

CAPTAINS.

Thomas P. Ballenger, 15th Nav. Dist. in Jan. to trtmt. nearest nav. hosp., north of Charleston, S. C.

Victor S. Jackson, to duty as off. in chge. nav. supply depot, Norfolk, Va., on Feb. 28.

LIEUTENANT COMMANDER.

Edwin H. Bradley, subm. base, Pearl Harbor, T. H., to navy yard, Mare Island, Calif.

LIEUTENANT.

Stephen R. Edson, to duty as supply and disbursnig officer 15th Naval Dist.

ENSIGN.

Ernest G. Campbell, U. S. S. Altair to U. S. S. Minneapolis.

Deaths.

LIEUTENANT (J.G.).

Newlin Newhauser, U. S. N., died Jan. 20, 1936, at Naval Hospital, Brooklyn, N. Y.

Army orders yesterday nicluded:

COLONELS.

Charles F. Martin, Cav., Fort Riley, Kans., to Washington.

Richard Wetherill, Inf., Hawaii, to Washington.

Robert C. Humber, Inf., Washington, retires March 31.

William T. MacMillan, A. G. D., Philippines, to Omaha, Nebr.

LIEUTENANT COLONELS.

Frederick V. Hemenway, A. G. D., Governors Island, N. Y., to Philippine Department.

Arthur E. Easterbook, A. C., Randolph Field, Tex., to Washington.

MAJORS.

Paul C. Boylan, F. A., Hawaii, to Fort Bliss, Wash.

William P. Bledsoe, F. A., Omaha, Nebr., to Salt Lake City.

William B. Stewart, D. C., Hawaii, to Fort Logan, Colo.

Harold N. Gilbert, A. G. D., Philippines, to Washington.

Jess G. Boykin, Cav., Fort Houston, Tex., to Philippines.

Ralph B. Lovett and James T. Menzie, A. G. D., Boston, Mass., and Washington, to the Philippine Department.

CAPTAINS.

Edward D. Sykes, M. A. C., Philippine Department, to Presidio of San Francisco, Calif.

James T. Loome, F. A., Madison Barracks, N. Y., to the Philippine Department.

Andrew J. Nichols, Inf., Erie, Pa., to Hawaiian Department.

Pordoe Martin, A. C., Bolling Field, D. C., to Wright Field, Ohio.

Kenneth P. Fulton, D. C., Fort Logan, Colo., to Hawaii.

FIRST LIEUTENANTS.

Webster Anderson, Inf., Hawaii, to Fort Leavenworth, Kans.

Richard B. Carhart, Inf., Fort Devens, Mass., to Chicago, Ill.

Albert F. Cassevant, C. A. C., to Hawaii, to Fort Monroe, Va.

Ernest F. Helland, C. A. C., Fort Monroe, Va., to Hawaiian Department about July 15.

Ralph B. Strader, Inf., Hawaii, to Fort Crook, Nebr.

# School Boy Patrol Honored at Lunch

Speakers commended the Brightwood School boy patrol on their efficiency yesterday at a luncheon in their honor at the school.

The youngsters were praised for their no accident record by Seldon M. Ely, supervising principal; Merritt Smith, American Automobile Association assistant secretary; Capt. J. W. Pierson and Private Frank L. Tyser, of the Sixth Police Precinct.

Douglas Deitrick is patrol captain while Paul Cromwell and Frank Boushee are lieutenants. Mrs. Paul Knight, a teacher, directs the patrol.

Hostesses were the Brightwood Home and School Association.

# 7,000 Sailors Accuse Union, Call for Fight

## Split West Coast Ranks Is Intensified After Charter Is Revoked.

*By the Associated Press.*

San Francisco, Jan. 28.—The leader of 7,000 Pacific Coast sailors, accusing officials of the International Seamens Union of conspiring with ship-owners, issued a "fight" call tonight to the rank and file membership from coast to coast.

Brought suddenly to a head by the I. S. U. revocation of the Pacific Sailors' Union charter, the break between militant left-wing leaders and the old-line officials was foreseen by observers as the opening of a battle for control of America's maritime labor.

Behind Harry Lundeberg, who issued the challenge as secretary-treasurer of the Sailors Union of the Pacific, is the powerful Maritime Federation of the Pacific Coast, representing 35,000 seagoing and dock workers.

**To Fight to 'Last Ditch.'**

"We shall fight this (the charter revocation) to the last ditch," declared Lundeberg, also president of the federation.

Allied with the militant seaman is Harry Bridges, San Francisco district president of the federation, and head of the International Longshoremens Association locals here.

Bridges is a bitter opponent of Joseph P. Ryan, of New York, president of the I. L. A. They have clashed repeatedly since Bridges walked unknown from a dock to become the central figure in the bloody 1934 maritime strike, which culminated in the mass walkouts of union labor in San Francisco Bay cities.

Employers, meanwhile, tightened their organization by incorporating as the American Pacific Shipowners Association under the laws of California.

The organization, which yesterday announced it would no longer deal with the sailors' union except through the International Seamen's Union, represents all major offshore lines.

Another organization, the Pacific Coast Shipowners Association, already is engaged in a dispute over pay for the sailors in port which has tied up 62 steam schooners on the coast.

Spokesmen for the employers indicated they expected no further action from their side, pending a conference with East Coast shipowners in New York, Thursday.

In his challenge, Lundeberg declared the revocation of the sailors' union charter by the I. S. U. convention in Washington, D. C., was illegal under the international constitution.

# Younger Group Governs Chicago Board of Trade

Chicago, Jan. 28 (AP).—Direction of the Chicago Board of Trade, largest grain-trading center in the world, has been taken over by the youngest group of executives in the 88-year history of the exchange.

Headed by Robert P. Boylan, reelected to the presidency for the second consecutive year at the age of 44, the first three officers are each less than 50 years old, a record in board of trade annals. The other two, just elected, are Kenneth S. Templeton, 48, who advanced to the post of first vice president, and Siebel C. Harris, 46, second vice president. Both served in the World War and are members of the American Legion.

# Eight Hurt in Blast On U. S. Submarine

Manila, Jan. 28 (AP).—An explosion today aboard the United States Navy submarine S-40 injured eight Filipino workmen and damaged the vessel badly. One man was critically hurt.

The submarine was being overhauled in drydocks at the Cavite Navy Yard, across the bay from Manila.

The explosion was in the craft's electric batteries. The cause was not determined. A Navy board began an investigation.

# The Weather

## Today's Sun and Tide Table

(Furnished by United States Department of Commerce, Coast and Geodetic Survey.)

| | | | A.M. | P.M. |
|---|---|---|---|---|
| Sun rises | 7:17 | High tide | .... | 12:05 |
| Sun sets | 5:25 | Low tide | 6:16 | 6:50 |

## Weather Conditions.

U. S. Dept. of Agri. Weather Bureau, Washington, Tuesday, Jan. 28—8 p. m.

Forecast for the District of Columbia—Cloudy with slowly rising temperature Wednesday, followed by snow Wednesday afternoon or night and on Thursday, colder by Thursday night; gentle to moderate easterly winds Wednesday, shifting to northwest Thursday.

For Maryland and Virginia—Cloudy with slowly rising temperature Wednesday, followed by snow in the interior and snow or rain on the coast Wednesday afternoon or night and on Thursday, colder in west portions Thursday and in east portions by Thursday night.

**Conditions.**

The disturbance that was some distance south of Nova Scotia Monday night has moved slowly northeastward, Sable Island, N. S., 28.84 inches, and another center is moving northeastward about 200 miles southeast of Newfoundinad, S. S. Caledonia, 28.88 inches. Another disturbance has developed over the southern plateau region Modena, Utah, 29.84 inches, and pressure is low and falling thence eastward to Texas nad Oklahoma. Still another disturbance is moving eastward over Hudson Strait, Nottingham Island, 29.50 inches, and pressure remains low over western Alaska, St. Pa[illegible] inches. High pressure prevails elsewhere, with centers as follows: Kamloo[illegible] 30.74 inches; Miles City Mont., 30.84 inches, and Louisville, Ky., 30.58 inches. Rain has fallen in southern Texas and southern California and snow, mostly light, from the northern plateau region eastward to the lower Missouri and extreme upper Mississippi Valleys and in portions of the lake region, the upper Ohio Valley and the north Atlantic States.

The temperature has fallen in Wyoming, Colorado and the western portions of Nebraska and Kansas, while it has risen slightly from the Plains States eastward to the Atlantic Coast. It is still much below normal, however, almost generally from the Rocky Mountain region eastward.

**Local Weather Report.**

Temperatures—Midnight, 11; 2 a. m., 10; 4 a. m., 11; 6 a. m., 11; 8 a. m., 12; 10 a. m., 15; 12 noon, 18; 2 p. m., 20; 4 p. m., 21; 6 p. m., 20; 8 p. m., 18; 10 p. m., 17. Highest 23; lowest 10.

Relative humidity—8 a. m. 52; 2 p. m. 44; 8 p. m., 48. Hours of sunshine, 10.1. Per cent of possible sunshine, 100.

**Departures From Normal.**

Accumulated deficiency of temperature since January 1, 40 degrees.

Accumulated excess of preciptation since January 1, 2.86 inches.

**Temperatures and Precipitation.**

Temperatures and precipitation for 24 hours ended Tuesday at 8 p. m.

| | High. Tues. | Lowest Mon. Night. | Tues. 8 p.m. | Rainfall. |
|---|---|---|---|---|
| Washington, D. C. | 23 | 10 | 18 | .... |
| Asheville, N. C. | 24 | 2 | 16 | .... |
| Atlanta, Ga. | 32 | 12 | 26 | .... |
| Atlantic City, N. J. | 22 | 10 | 18 | .... |
| Baltimore, Md. | 24 | 10 | 20 | .... |
| Birmingham, Ala. | 36 | 14 | 30 | .... |
| Bismarck, N. Dak. | —2 | —16 | —4 | .... |
| Boston, Mass. | 22 | 8 | 16 | 0.02 |
| Buffalo, N. Y. | 16 | 2 | 12 | 0.04 |
| Chicago, Ill. | 14 | —4 | 12 | .... |
| Cincinnati, Ohio | 16 | —4 | 16 | .... |
| Cheyenne, Wyo. | 18 | 12 | 4 | 0.14 |
| Cleveland, Ohio | 16 | 6 | 16 | .... |
| Davenport, Iowa | 10 | —8 | 10 | .... |
| Denver, Colo. | 28 | 24 | 14 | 0.01 |
| Des Moines, Iowa | 10 | —8 | 10 | 0.04 |
| Detroit, Mich. | 20 | 6 | 18 | .... |
| Duluth, Minn. | 6 | —6 | 6 | .... |
| El Paso, Tex. | 56 | 38 | 54 | .... |
| Galveston, Tex. | 38 | 30 | 38 | 0.30 |
| Helena, Mont. | 12 | 4 | 6 | .... |
| Indianapolis, Ind. | 14 | —6 | 10 | .... |
| Jacksonville, Fla. | 42 | 24 | 38 | .... |
| Kansas City, Mo. | 16 | 0 | 16 | .... |
| Little Rock, Ark. | 32 | 16 | 32 | .... |
| Los Angeles, Calif. | 62 | 58 | 60 | .... |
| Louisville, Ky. | 14 | —4 | 12 | .... |
| Marquette, Mich. | 14 | 8 | 8 | 0.04 |
| Memphis, Tenn. | 30 | 12 | 26 | .... |
| Miami, Fla. | 66 | 50 | 58 | .... |
| Minneapolis, Minn. | 6 | —8 | 6 | 0.01 |
| Mobile, Ala. | 44 | 22 | 40 | .... |
| New Orleans, La. | 38 | 28 | 38 | .... |
| New York, N. Y. | 22 | 8 | 18 | .... |
| North Platte, Nebr. | 20 | 18 | 6 | .... |
| Omaha, Nebr. | 10 | —12 | 10 | 0.06 |
| Philadelphia, Pa. | 22 | 10 | 20 | .... |
| Phoenix, Ariz. | 70 | 52 | 68 | .... |
| Pittsburgh, Pa. | 14 | 0 | 10 | 0.03 |
| Portland, Me. | 20 | 12 | 16 | 0.22 |
| Portland, Oreg. | 44 | 38 | 40 | .... |
| Salt Lake City, Utah | 38 | 30 | 34 | .... |
| St. Louis, Mo. | 14 | —2 | 10 | .... |
| San Antonio, Tex. | 36 | 26 | 34 | 0.06 |
| San Diego, Calif. | 62 | 54 | 60 | 0.04 |
| San Francisco, Calif. | 66 | 56 | 54 | .... |
| Santa Fe, N. Mex. | 46 | 26 | 42 | .... |
| Savannah, Ga. | 44 | 22 | 38 | .... |
| Seattle, Wash. | 48 | 40 | 44 | .... |
| Springfield, Ill. | 10 | —6 | 10 | .... |
| Tampa, Fla. | 48 | 36 | 44 | .... |
| Vicksburg, Miss. | 40 | 18 | 38 | .... |

# Committee Named For Elevator Study

Revision of the District elevator regulations was entrusted by the Commissioners yesterday to a special committee composed to Capt. Hugh P. Oram, director of inspection; Col. John W. Oehmann, building inspector, and an assistant corporation counsel, expected to be Edward Thomas.

The move of the Commissioners was regarded as a first step in bringing Federal elevators and buildings under the District safety codes.

The committee, the Commissioners instructed, is to "report to the Commissioners the responsibilities of the Federal and District governments in connection with the elevators in Federal-owned buildings and buildings leased by the Federal Government."

# District Dry Bill Opposed in Report

The District Commissioners yesterday formally submitted to Congress their adverse report on the Guyer bill to bring prohibition back to the National Capital. The report was addressed to Representative Mary T. Norton (Democrat), of New Jersey, chairman of the House District Committee.

"The question is," the Commissioners said, "whether the present method of permitting the sale of alcoholic beverages under governmental regulation should be continued, or whether it should be repealed.

"Since the present law was enacted upon the recommendation of the present Administration, and since it has been in effect only for a short period, and, generally speaking, is operating satisfactorily, the Commissioners are opposed to this repeal."

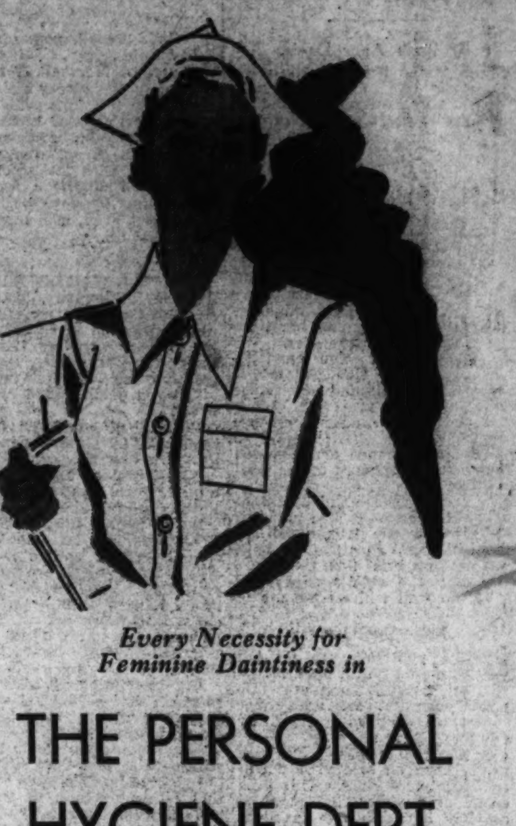
# Water Lines Reduce Rates, Berths, Meals

Toronto, Jan. 28 (AP).—Average reductions of 1½ per cent in passenger rates and 5 per cent in berth and meal charges were approved today at the annual meeting of the Water Lines passenger traffic committee of Canada and the United States.

In adopting the 1936 rate schedule, representatives of 20 rail and navigation companies participated in the meeting. The committee is a rate-setting body recognized by the Railway Commission of Canada and the United States Interstate Commerce Commission.


THE HECHT CO.

F STREET AT SEVENTH NATIONAL 5100



*Every Necessity for Feminine Daintiness in*

THE PERSONAL HYGIENE DEPT.

For your greater convenience and shopping comfort, we've grouped all the essentials of feminine hygiene in one department You'll find a trained attendant to help you make your selections.

SANITARY BELTS

Kotex Belts ........ 25c
Kotex de Luxe Belts ........ 35c
Maculettes ........ $1

SANITARY NAPKINS

Kotex ........ Box of 4 dozen, 62c
Modess ........ Box of 36, 47c
Kotex, junior, regular or super, doz. 20c; 5 doz. ........ 95c
Fibs, tampons by Kotex ........ doz., 25c
Wix, invisible sanitary napkins ..... doz., 50c
Kez Sanitary Napkins, made by Kleinert. 3 doz. ........ $1

MISCELLANEOUS

Zonite ........ 42c and 70c
Dr. Dolmatch expanding spray syringe.. $2.50
Thermat Heat Pads ........ $1

Main Floor—Personal Hygiene Dept.—The Hecht Co.



SAVOY PLAZA

OVERLOOKING CENTRAL PARK

Every comfort cleverly contrived to make your visit a success. Spacious rooms assure luxurious living, while prompt, cheerful service, tempting cuisine and delightful entertainment are some of the attendant harmonies. The Savoy-Plaza is in the heart of the city, with fine shops, theatres and subway nearby. Single rooms, $5, $6, $7. Double rooms, $7, $8, $9. Suites from $10.

Henry A. Rost, Managing Director
George Suter, Resident Manager

FIFTH AVENUE SP 58th to 59th STREETS NEW YORK


# U. S. Steel

Continued from Page 1.

Hours worked increased 15.3 per cent.

**Increased Demands.**

Increased demands for steel products which developed during the summer, "continued in gradually expanding volume during the balance of the year," Taylor said.

Since the turn of the year, he added, "the average has been somewhat above that of last year."

"There is still, however, a low volume of demand for the heavier steel products required in construction and development work, which type of products constitutes a substantial proportion of the capacity of the subsidiaries," it was stated.

"There is evidence that the care of maintenance and obsolescence, as well as expansion and development enterprises, are gradually bringing about better demands for these classes of steel products," Taylor concluded.

Operations for the fourth quarter averaged 43.9 per cent of capacity, compared with 37.7 per cent in the preceding quarter.

For the entire year, production average 38.8 per cent of capacity, against 31.2 per cent in 1934 and 28.7 per cent in 1933.

# Egyptian Embalming Discovery Reported

Jerusalem, Jan. 28 (Palcor Agency).—David Neiman, of Zichron Jacob, Palestine, stated today that he believed he had discovered the ancient Egyptian secret o fembalming the dead.

Neiman, who has been experimenting on the process for 10 years, said he had achieved successful results with rabbits. The chemistry department of the Hebrew University of Jerusalem immediately began investigation of his formula.


Beware Coughs from common colds That Hang On

No matter how many medicines you have tried for your cough, chest cold or bronchial irritation, you can get relief now with Creomulsion. Serious trouble may be brewing and you cannot afford to take a chance with anything less than Creomulsion, which goes right to the seat of the trouble to aid nature to soothe and heal the inflamed membranes as the germ-laden phlegm is loosened and expelled.

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# Loeb Slain by Prison Mate

Continued from Page 1.

James Humphrey and J. O. Jones of the Stateville Prison guard detail, who were in the dining room when they heard the scuffle.

They rushed in and saw Day go down under a blow from Loeb's fist. The burglar convict arose and lashed out with a razor.

Loeb was taken to the prison hospital. Three physicians attended him in a desperate effort to save his life. They called for volunteers to give blood transfusions. Three convicts offered themselves and one was selected. He gave a quart of blood, but it was useless.

Warden Joseph Ragen talked with Loeb 15 minutes before the convict died.

"I'll make it," he told the warden, believing he would live. Then he lapsed into unconsciousness from which he never recovered. He died of shock and loss of blood.

Day will be charged with murder, State's Attorney Will McCabe announced.

Clarence Darrow, the white-haired criminal lawyer, whose stirring plea before Judge John R. Caverly saved Loeb and Leopold from the death penalty, heard of his former client's death with regret.

"I am very surprised," Darrow said. "Richard was not an aggressive lad. I am sorry to hear of his death because I liked him very much and hoped he would turn out all right."

An attendant at the home of Mrs. Anna Loeb, mother of Richard, said no statement would be issued. He refused to say if any members of the Loeb family are in Chicago.

**Grief Killed Rich Father.**

Albert H. Loeb, the slain convict's father, is no longer alive. Formerly vice president of Sears Roebuck & Co., he succumbed in 1924 to grief brought on by his son's conviction. He left a gross estate of $3,233,260. His wife was sole beneficiary.

The father of Nathan Leopold also is dead. He died in 1929, leaving a $50,000 trust fund to Nathan, with Nathan's two brothers, who were bequeathed $500,000, acting as trustees. The will did not reveal details of a marriage agreement by which Mrs. Leopold was provided for.

Coroner Kingston said the inquest will be held tomorrow.

The crime Loeb and Leopold committed in a morbid, pseudo-scientific debauch, was intended to be the "perfect crime," but its perfection was ruined by the work of two young reporters, James W. Mulroy and Alvin Goldstein, of the Chicago Daily News, who found a pair of horn-rimmed spectacles near the South Side culvert in which Bobbie Franks' mutilated body was found. The spectacles were traced to Leopold, who confessed. The two reporters were awarded a Pulitzer prize.

Loeb also confessed, and through Attorney Darrow threw themselves on the mercy of Judge Caverly.

The court sentenced them to life imprisonment instead of hanging, a form of execution the State later changed to electrocution.

"In choosing imprisonment instead of death," the judge explained, "the court is moved chiefly by the consideration of the age of the defendants, boys of 18 and 19 years. Life imprisonment may not, at the moment, strike the public imagination as forcibly as would death by hanging . . ."

Darrow had argued shrewdly that life imprisonment would be greater punishment than swift death.

The murder of Loeb was one of the most vicious killings in the history of penal institutions. Bobbie Franks was rapped on the head with a taped cold chisel, stripped of his clothing, his body covered with acid and, finally, emasculated. Loeb also died of mutilation, inflicted in almost two score razor slashes by a fellow convict.

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## House Group Is Puzzled By Boundary

### Committee Is Entangled By Contradictory Statements.

### Battle Over 76 Acres on Federal Claim Is Considered.

The House Judiciary Committee found itself entangled in a maze of confusion and contradictory statements yesterday after the second all-day hearing on the report of the District - Virginia Boundary Commission.

After vainly trying to get either or both Virginia or the Federal Government representatives to agree on a basis for compromise or settlement, the committee members reluctantly consented to continuation of the hearing today with the hope that it would be concluded.

While at times it appeared that the contending parties were on the verge of agreeing to carry the issue to the United States Supreme Court, as committee members obviously desired, a few minutes later they seemed as far apart as when hearings began before the District-Virginia Boundary Commission itself.

**Bone of Contention.**

The expenditure of $25,000 by the Federal Government to finance the commission's inquiry and of thousands of dollars by Virginia, Arlington County and private property claimants obviously had not settled the 100-year-old dispute, even in the minds of the members of the judiciary committee.

Admittedly, the bone of contention was the claim of the United States on 76 of the 146 acres comprising the Washington Airport. After a day of argument by former State Senator Frank L. Ball and others, Chairman Sumner, of the judiciary committee, interrupted Lawrence Douglas, commonwealth attorney of Arlington County, to ask:

"The main thing at issue is the taxes you collect from Washington Airport, isn't it?"

"Yes, sir, your honor, you hit the nail right on the head," Douglas replied. "If this can be settled and the United States still wants some of the marsh lands in dispute, Arlington County will buy them and make them a present to the Federal Government."

**Plea of Staples.**

Earlier A. P. Staples, Virginia attorney general, in pleading for acceptance of the report or the appointment of a sub-committee to study further the evidence, had insisted that the value of land in dispute was only between $10,000 and $15,000 outside the Washington Airport.

Thomas S. Settle, secretary of the National Capital Park and Planning Commission, submitted a list of nine pieces of property comprising 319.95 acres claimed by the United States but held to be in Virginia by the commission's report.

They are: Bryant's wharf to Danger Field Point, 42.95 acres; Four Mile Run west of Mount Vernon boulevard, 58; Hunters Point to Roaches Run, 41; Roaches Run west of Mount Vernon boulevard, 45; airport fill, 76; Boundary channel and lagoon, 9; abutting Key Bridge, 6; Highway bridgehead, 20; Simpsons Point to Chain Bridge, 12.

A road to final settlement of the dispute, suggested by several committee members, was that the case be taken to court either by Virginia or the United States on the plain issue of the boundary. It was said, however, that Virginia is barred by the Constitution from suing the Federal Government, but there is no legal obstacle to prevent the Justice Department from instituting an original boundary action against Virginia.

**Suit Welcomed.**

"We would welcome such a suit," Ball said, "and we would be willing to drop this pleading right now."

G. A. Iverson, Justice Department attorney, upon being asked to answer the direct question whether the United States would be willing to take the judicial initiative, launched into a prolonged discussion of the issue that was interrupted by Representative Smith (Democrat), of Virginia, before a definite answer was given.

Virginia representatives complained that they had never been able to get any representative of the Federal Government to answer the definite challenge to take the case to the courts.

Members of the committee pricked up their ears when S. J. Solomon, vice president of the National Airport Corporation, said that the property now in dispute was bought from R. Walton Moore, now Assistant Secretary of State, and H. Rozier Delaney.

*Around The City In Ten Minutes!*

If you're looking for a room or apartment, you can make a tour of the city in ten minutes simply by consulting the want ads in today's Post. If you have a vacancy that you want to fill quickly, be sure it's listed in The Post Want Ads. This ad, which cost only 54 cents, rented Mrs. F. S. Aaroth's vacant room the first morning it appeared in The Post:

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*The Ice-Locked Potomac—Not Little America*

Post Staff Photo.

*This is not a scene of the "farthest south." It shows David Allen breaking out his boat in Washington Channel.*

## Three Injured, One Seriously, In Truck Crash

### Child, 6, Suffers Fractured Collar Bone As She Runs Into Auto.

Three men were injured, one seriously, yesterday when their automobile crashed into a parked truck at Twenty-first street and Pennsylvania avenue northwest.

Julian C. Bowen, 27, of 1250 Owen street northeast, driver of the car, and Samuel Kagan, 24, of Rosslyn, Va., were treated at Emergency Hospital for cuts and were released. Albert Hickey, 20, of 815 Eighteenth street nortwest, suffered a possible fractured skull, severe lacerations and internal injuries. He was admitted to Emergency Hospital.

John J. Daly, 52, of 911 Eleventh street northwest, driver of the truck, said he had parked to make deliveries when he heard the crash. The car in which the injured men were riding was demolished. There were no arrests made.

Ada Mary Ryan, 6, of 478 E street southwest, suffered a fractured collar bone yesterday when she ran into the side of an automobile in front of her home. She was treated at Providence Hospital.

A two-ton coal truck coasted 60 feet backward down an incline into a plate glass window of a store owned by Pasquali Di Rocco, at 815 Monroe street northeast.

Lorenzo Butler, 28, colored, of 840 Callan street northeast, driver of the truck, told police he set the emergency brake before leaving the truck to cross the street. A brick wall at the base of the window stopped the truck.

**Driver Class Tonight.**

Co-operating with local traffic officials to promote safe driving on Washington streets, the "Institute for Drivers" will conduct another class tonight at the Evans-Palmer Co., Fourteenth and L streets northwest.

Traffic Director William A. Van Duzer will lecture. Traffic "lessons" will be given by M. O. Eldridge, assistant traffic director. Eldridge will explain driving methods—both safe and unsafe—by pictures and charts.

The course is open to the beginner and expert alike without charge. Classes begin at 7:30 p. m.

### *This Teacher Awaits His Student's Verdict*

Prof. John Hutter, of De Paul University, Chicago, who delivered The Post's Travel lecture last night, was somewhat appalled yesterday, when he visited the Treasury Department.

Prof. Hutter, who has a class in income-tax laws, discovered that the person in Chicago who will pass on his income-tax return is one of his students.

## 'Better Times' Are Indicated By U. S. Taxes

Signs of returning prosperity in the District and Maryland were registered in the Internal Revenue collections during the past calendar year, released yesterday.

These figures showed that the total collections during 1935 in the Maryland district, which includes Washington, amounted to $72,329,226.85, compared with a total of $61,524,201.47 in 1934, an increase of 17.6 per cent.

This increase was greater, on a percentage basis, than that of the country at large. The national collections increased from $2,994,172,571.96 to $3,359,229,745.93—an increase of 12.2 per cent.

The income tax collections in the local district were $32,645,241.82 last year as compared with $26,982,272.61 for 1934, an increase of 20.9 per cent. The national income tax, on the other hand, was up 34.1 per cent.

The reason for this is explained by the fact that the increase in local corporation income returns fell far behind the national figure, though income taxes paid by individuals here were up to the national increase. Individauls in the local district paid the Government $19,232,356.06 in 1935, an increase of $4,563,889 or 31.1 per cent over the preceding year.

## $1,500 Minimum Pay Asked in U. S. Service

A bill to establish a minimum salary of $1,500 a year in the Federal and District governments was introduced yesterday by Representative Dunn (Democrat), of Pennsylvania.

The measure would apply to all civilian employes of the governments or any corporation controlled by the United States. It would become effective the first of the fiscal year following enactment.

## Commissioners List Objections To Rent Board

### Doubt Constitutionality of D. C. Regulation, They Tell Rep. Norton.

Neither the District Commissioners nor the Federal Budget Bureau approves of the pending bill to create a commission to regulate rents in the District, the Commissioners said yesterday in a letter to Representative Mary T. Norton (Democrat), of New Jersey, chairman of the House District Committee.

Past experience has led them to doubt efficacy of a rent commission and, the Commissioners added, they doubted the present situation was of such an urgent character the proposed law could be sustained on constitutional grounds.

"This bill," they said, "deals with a subject of great importance and many complications. The Commissioners are constrained to report unfavorably on the bill for these reasons:

"(1) Experience with the rent commission during the war period does not indicate that procedure along the lines laid down in this bill would result in a successful solution of the problem;

"(2) It has been indicated that provisions of the bill whereby the commission would value property and allow a net return upon such value and above all expenses would not reduce the general level of rents in the District of Columbia nor accellerate building;

"(3) There is grave doubt as to whether the existing condition is such an emergency as would sustain this legislation.

"The acting director of the Bureau of the Budget has advised us that this proposed legislation is not in accord with the program of the President.

"The Commisisoners desire to cooperate to the fullest extent with the committees of Congress in the study of this problem, and for that purpose would be pleased to confer with members of such committees at their convenience."

**Rent Rally Planned.**

The first week in March was set for a rent protest rally by the Central Labor Union committee on rent and low cost housing, at a meeting last night.

The committee, of which Henry Rhine is chairman, also decided to campaign in favor of the Ellenbogen rent bill, now before Congress. District labor union support will be thrown behind this bill.

## Electric Co. Will Refuse Cut in Profit

### McClellan Tells P. U. C. Firm Is Opposed to 6.5% Rate.

### Sliding Scale Pact Is Menaced; Battle in Court Possible.

Notice that the Potomac Electric Power Co. will not accept a reduction in its present 7 per cent rate of return was given the Public Utilities Commission yesterday by Dr. William McClellan, president of the company.

The statement by the company's head, made in the course of testimony at public hearings before the commission, was a challenge to the commission, which had called the hearing to consider reducing the rate to at least 6.5 per cent.

A 6.5 per cent rate of return was fixed in the sliding scale agreement with the Washington Gas Light Co. recently approved by the commission.

When Hinman D. Folsom, commission counsel, referred to the favor with which the sliding scale agreement had been received by representatives of the gas company, S. R. Bowen, company counsel, objected that the gas company was not involved in the case.

"There is a difference between the gas and the electric companies," said Dr. McClellan, who had precipitated the discussion by deprecating sliding scale agreements. "One of them is a live industry, and I'm not going to state what the gas company is."

Whether the company, if the rate of return were reduced, would take the whole electric rate problem to court and possibly upset the sliding scale agreement was not made clear.

**Questions "Profit."**

Byers McK. Bachman, chief accountant of the commission, testified that the company, through improper accounting, had put "into its pockets" a profit of $1,500,000, which should have gone to the depreciation reserve fund.

The depreciation fund is charged against cost of doing business and is a factor against reducing rates. Need for the company to accrue funds against the depreciation and retirement of its properties was not challenged.

The $1,500,000 profit was taken when the company charged that much gain on its sale of the old Fourteenth and B streets northwest property to the Government in 1929 to its profit and loss account. It took the property out of its valuation at the old figure of something like $2,100,000, despite the fact its costs twice had been wiped off in depreciation accrued. Had the profit been credited to the depreciation account it would have lessened the total which consumers would have to pay into that account.

**Cites Old Order.**

A. G. Neal, general manager of the company, presented what he said were commission records. These showed, Neal said, that the accounting method used in that transaction had been approved formally by the commission. The approval was given, he said, at a conference with the commission in January, 1930, attended by Maj. Gen. Mason M. Patrick, retired; Harleigh H. Hartman, then chairman and vice chairman, respectively, of the commission; William A. Roberts, then commission counsel; Richmond B. Keech, then people's counsel, now vice chairman of the Utilities Commission, and Bachman.

The commission had inserted a special paragraph in the accounting rules which permitted the transaction to be handled in that manner, Neal said.

The same rule still stands and the company proposes to add several hundreds of thousands more dollars to its profits by similar treatment of the sum it will get from the Government through condemnation of its plant which was on the site of the new Interior Department Building on Nineteenth street northwest, Neal said.

Neal's presentation of the old commission order took his opponents by surprise. Bowen said the "dead past was dead." Keech suggested it wasn't so dead so far as the commission was concerned that the board couldn't correct a past mistake. Roberts indicated he would seek to have the special accounting paragraph changed. Riley E. Elgin, commission chairman, and Col. Dan I. Sultan, commission member, indicated they would approve such action.

## *Voice of Edwin Booth Comes Out of the Past*

Associated Press Photo.

*CLAYTON HAMILTON.*

### From Beyond the Grave It's Heard By Clayton Hamilton on Old Record

By Karl Schriftgiesser.

At luncheon yesterday a stout man with snow-white hair and a red face lit his cigar, leaned back in his chair, and into the expectant silence said: "I heard Edwin Booth the other day." One or two of us squirmed. It didn't seem right for so substantial a person as Clayton Hamilton to have fallen for spiritualism. But the rest bent forward, waiting for some macabre tale.

"Yes," said the man who has written extensively of the stage and spent his life in and around the theater," I heard Edwin Booth declaim the Soliloquy from Hamlet, and I heard his great voice roll forth the speech to the Senate in Othello. Coming across such a vast distance of time, though, the voice was blurred with noises like static, but I know that it was the Great Booth."

Edwin Booth died in 1893, when Clayton Hamilton, who was later to be secretary of the Players—that club dedicated to the memory of the Great Booth—was 12 years old. Three years before he died Booth made his last stage appearance. Hamilton had not seen it, although, as he said at the luncheon, he lived not many blocks from the theater. This, he went on, he had always regretted, for if he had heard Booth he was sure the famous voice, so clear and resonant, would have lived in his memory forever.

But the other day he heard the voice come clattering out of time.

And this is how it happened. And if you think the story anticlimactic, remember that to men like Clayton Hamilton, who live in that make-believe world which is the stage, the name of Edwin Booth is one before which they bow in obeisance as others genuflect at the mention of the Lord.

Just before the end of the great actor's life a man named Edison was tinkering around with springs and pieces of soft wax in his effort to record the human voice. He built a strange machine which most of us will recall having heard screeching and scratching booth the ballads of another day.

It was for such a machine that Booth lent his voice. The cylinders upon whose smooth surface the inflections of the Shakespearean actor were recorded were among the earliest ever made. They were not duplicated for commercial purposes, so far as is known, but after they had been made were given to Booth himself. He never destroyed them. Soon after receiving them he died.

Neglected, these historic cylinders lay in the attic of the actor's daughter, Mrs. Edwina Grossman, and there, some months ago, they were found warped, cracked scratched, they had long lain in the dust, the only means in the world of bringing out of the dim past the voice of one who thrilled his listeners long before radio was invented. They were the remnants of proof to the present generation that Booth once was really great.

An old Edison phonograph was found after a search, wound up, and with expectancy the discoverer of the records leaned forward, those hard, rubber earpieces like a doctor's stethescope in his ears. And the voice of Booth spoke forth, amid scratching, jumping, squeaking sounds, the immortal words of "To be, or not to be . . ."

The records were sent to Harvard, where Prof. Packard, a noted acoustincs expert, now has them. With tender care he worked on those wax surfaces for nearly a year until he had smoothed them out, made them reproduce sounds much better than he thought possible.

"And so, that's how I heard the voice of Booth come slowly, meticulously, marvelously out of the past," said Clayton Hamilton yesterday.

"And the voice?" someone asked.

"Ah, he had a wonderful voice, that great man. Not the kind you hear on the stage now. But he spoke with perfect inflection, each word so clear and definite; each pause so perfectly timed. No, perhaps we wouldn't like it now, in this age of harsh realism. But he knew how to speak to those of his day. And listening to his voice, saved from the wreckage of the past, is to know that Booth, the actor, was as great as they have always said."

## Credit Unions Here Amass Half a Million

### 16,700 District Working People Members of 54 Branches.

### 13,000 Loans in Year Exceed $1,424,000, Says President.

Nearly $500,000 has been saved by 16,700 District working people through 54 District and Federal credit unions at the end of the third quarter of 1935.

This was announced last night at a meeting of the District Credit Union League by its president, Victor L. Lowe, who is connected with the Bureau of Standards.

"Few of us realize," he said, "how rapidly the credit union idea is spreading since the Federal credit union act was passed in June, 1934, authorizing the chartering of Federal credit unions by the FCA."

**Savings Quadrupled.**

In that time, he pointed out, the number of credit unions has grown from 22 to 72; the membership of the reporting organizations has increased over 12,000, and savings have increased from $132,000 to more than $472,000.

The 54 reporting credit unions, Lowe said, most of which have been chartered in the past year, have made more than 13,000 loans, totaling more than $1,424,000, to their members. Co-operative thrift and loan organizations are specializing in financial rehabilitatons of low-income employes who have been burdened by high interest rates and excessive changes on installment buying.

The largest group of savings, more than $84,000, has been made by the Washington Postal Employes Credit Union, organized under the District law. The Navy Yard group, with more than 1,800 members, is the largest of the unions.

**Loans Up to $200.**

No Government or District money is advanced to credit unions, Lowe added. Loans are made from members savings, he explained. Most of the loans are personal loans running up to $200.

So far, he said, the average loan is $62. Most of the unions have most of their money constantly loaned out. Loans are made at an interest rate of 1 per cent a month on unpaid balances, which amounts to a charge of $6.50 on a loan of $100 amortized through the year, he said.

The members, Lowe explained, are accepted on their purchase of shares at $5 each; but purchaseable in installments of as little as 25 cents a month.

Among those included in the membership, he said, are grocerymen, laundrymen, dairy workers, policemen, firemen and factory and office workers.

## Restaurant Group Elects '36 Officers

The Washington Restaurant Association, affiliated with the Merchants and Manufacturers Association, held its annual meeting at the Raleigh last night and elected Julius Lulley president; J. W. Marriot and Miss Emma T. Hahm, vice presidents; M. H. Polen, treasurer; Edward D. Shaw, secretary, and Robert J. Wilson, business manager.

The following directors were named: Bert L. Olmsted, A. H. Bacas, Peter Borras, A. G. Earnest, Frank Hann, Milton Hollander, Mrs. Ruth C. Justus, John A. Liggett, Raymond Lurba, J. W. Marriott, Mrs. H. Papps, Mrs. H. L. Pieper, J. Allen Praether, E. A. Sholl, Theodore D. Sloat, J. N. West.

Bert L. Olmsted, retiring chairman of the board of directors, was reelected representative of the restaurant group on the board of governors of the Merchants and Manufacturers Association. Hubert H. Keller, retiring president, was presented with a loving cup and Mrs. Keller with a bouquet of roses.

## *Heart-to-Heart Talk With Motorist Reveals There Are Too Many Laws Here to Obey*

By Howard F. Wentworth.

*(Editor's note: In an effort to determine the answer to Washington's present traffic problem, with its mounting toll of accidents, The Post has assigned a reporter to learn the reason behind violations of traffic regulations. A reporter accompanied by an official of the Police Traffic Division, has been cruising in a police car. To vary his activities, he questioned "the man in the street" yesterday. It is The Post's desire merely to learn "the reason why" of violations. This is the nineteenth in a series of stories.)*

We again switched our tactics yesterday and had a few "heart-to-heart" talks with two types of traffic observers—the man who drives an automobile and the man who doesn't.

We asked questions and compared the answers. From personal (and impersonal) reactions to Washington's present traffic problem, we found several new angles to the "reason why" behind violations of the law.

The motorist, we learned, feels that "someone is to blame" for current conditions. He feels that infractions of traffic regulations are, to a great extent, unintentional.

The nondriver, it was found, blames no one for what "can't be helped." He feels that "co-operation" is the keynote to Washington's traffic situation. Law violations are not necessary and "should be severely punished," is his opinion.

These were the reactions of those to whom we talked. There were others (both drivers and nondrivers) who, by their words, showed unbelievable ignorance of the topic.

In the latter class was a man we questioned on downtown F street. He had just alighted from his car, parked at the curb.

He was willing to talk, admitted he had been arrested "several times" for traffic infractions and then offered his views:

"How can we motorists obey the law—there are too d—— many of them. I say, take down all the traffic lights. Do away with speed limits. Let the driver use his own judgment. I always drive just as I please—and I ain't never killed nobody yet."

We smiled at this gentleman, thanked him and continued on our way. He was still talking as we walked off.

We found a man who had never driven an automobile. (In fact, he said he had ridden only twice.)

"Washington will continue to have a traffic problem until drivers stop trying to get to the same place at the same time," he said. "Let's have a little more co-operation between motorists. There never has been a need for a traffic violation—and there never will be."

Then we stopped another driver. He was just entering his car. He said:

"I have never been arrested for violating a regulation. But, I don't say that I never have broken the law. I have done it—and I know the minute I do. I don't believe violations are intentional."

We disagreed. "Why," we asked, "when a driver is arrested for speeding does he admit he knows the law and admit he knows he was breaking it?"

"I don't know—maybe there are a few of those," responded the driver.

The next one was another nondriver. We asked him to give his views on local traffic. He did.

"No one is to blame. It is just something that can't be helped. Why, look at all the automobiles on Washington streets—there is bound to be trouble. Get rid of a few cars—let a few more people get along without this luxury."

And then another driver. He said:

"Maybe it's the traffic officials—maybe it's the drivers, but some one is to blame for present conditions. I am a careful driver. I never take chances. I have never been arrested, except for parking wrong. Yet, I have spent more than $100 in repairs to my car after accidents during the past year. In each case, I was in the right—the other driver admitted he was wrong. But he wouldn't pay and nothing ever happened to him—so what?"

The next opinion was "more severe penalties." This came from a nondriver.

"Until heavier penalties are inflicted, Washington motorists will continue to violate the law," he declared. "We can't have safe streets and law-breaking motorists. This suspension of drivers' permits for speeding is the best thing yet."

We asked the next one (a motorist) how long he had been driving. He said ten years. We asked him if he could pass a test on local traffic regulations without studying.

"Sure," was the answer.

But from a list of eight questions, he answered only three correctly.

"I guess I was wrong," he laughed, and drove off.

## *French Transatlantic Fliers Have Difficulty Landing Here*

The eight French fliers who piloted the mammoth 75-passenger flying boat, Lieut. de Vasseau Paris, across the South Atlantic last month were treated with a rather uncomplimentary introduction to Washington landing fields when they arrived here last night.

The same cross wind which earlier in the day resulted in the death of two Army pilots when they tried to land at Bolling Field, forced the Navy plane carrying the Frenchmen to abandon plans for landing at the Naval Air Station.

After hovering over the field, where diplomatic and Navy representatives were waiting to receive them, Lieut. Comdrs. W. M. Dillon and M. B. Gardiner, U. S. N., who were piloting the ship, decided to land instead at Hoover Airport.

After much confusion and a mad dash across town the two parties finally got together. Commander Roger Bonnot and Lieut. Edouard Jozan, commanders of the flying boat, which was wrecked by a squall at Pensacola, Fla., two weeks ago, spoke only French but seemed glad to be here and rather anxious to eat dinner.

The men were hustled off by Capt. Louis Sable, French naval attache, to the French Embassy after an affable but unproductive language struggle with newspaper reporters. Today they will make a quick sightseeing tour of the Capital and then entrain for New York. They will sail back home tomorrow on the Ile de France.

The plane in which they made their flight from Africa to Brazil is a 37-ton ship, half again as large as the China Clipper. The trip was made to commemorate the 300th anniversary of French rule in the Western hemisphere.

The Frenchmen had expected to make a tour of this country and then fly back by the same route when a 50-mile-an-hour squall, which came up in less than a minute in Pensacola harbor, swamped and sunk their plane. It was salvaged and put on a freighter for France where it will be reassembled for future commercial flights.

## What's Going On and Where

**Today's Events.**

**Luncheons.**

Electric Institute, Carlton Hotel, 12:30 p. m.

Personal Problem Club, Lafayette Hotel, 12:30 p. m.

Lions Club, Mayflower Hotel, 12:30 p. m.

University of Missouri Alumni, University Club, 12:30 p. m.

Zonta Club, Y. W. C. A., 1 p. m.

Federal Bar Association, Harrington Hotel, 12:30 p. m.

Washington Chapter Catholic University Alumni, Harrington Hotel, 12:15 p. m.

Midweek Luncheon Club, Hamilton Hotel, 12:30 p. m.

Personal Problem Round Table Club, Lafayette Hotel, 12:30 p. m.

**Meetings.**

Women's Relief, Grand Army of the Republic, Hamilton Hotel, 8 p. m.

Washington Philatelic Society, Carlton Hotel, 8 p. m.

Women's Patriotic Conference for National Defense, Mayflower Hotel, 9:30 a. m.

Retail Hardware Association, Mayflower Hotel, 8 p. m.

**Dinners.**

Killeen Unit, American Legion, Lafayette Hotel, 7 p. m.

Kansas State Society, Mayflower Hotel, 7:30 p. m.

Acacia Lodge, No. 18, F. A. A. M., Mayflower Hotel, 7 p. m.

General Electric Co., Wardman Park Hotel, 7 p. m.

Employes of Riggs National Bank, Wardman Park Hotel, 8 p. m.

Wisconsin Congressional Delegation, Hamilton Hotel, 6 p. m.

The Federation of Holy Name Church Societies will hold a card and Bingo party in the Holy Name School for the benefit of the Holy Name Building Fund at 8:30 p. m.

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# Newspapermen and "Big Shots" of Underworld Tangle in Exciting New Film Play

## "Racket" Film Coming to Fox Packs a Punch

### Critics Enjoyed Preview; Cortez for the Earle; Theater Jottings.

By Nelson B. Bell.

If I were called upon for a personal nomination of the most venomous of the cinema's hoodlums, I should say he is Joseph Calleia.

Mr. Calleia is an admirable actor who has a peculiar faculty for taking on all of the sinister qualities of the foremost of the public enemies.

This was borne in upon the drama desks again yesterday afternoon in the private projection room of the Fox Film Exchange when "Exclusive Story" was unspooled for the especial edification of the ladies and gentlemen (sic) of the press.

Mr. Calleia did an uncommonly expert job as a strong-arm fellow, gunman, squealer and all-around, yellow rat!

"Exclusive Story" seems to these eyes to be pretty thoroughly gaited to the variant tempo of the box office. It is a newspaper-crime story that involves the "numbers racket" as a basic source of motivation and then goes on from there to paint a disturbing picture of the callousness and criminality of the "big shots" of modern metropolitan racketeering.

It comes, I believe, to the screen of Loew's Fox Theater on Friday.

I would not say that the riot squads will have to be called out. Neither would I be particularly surprised if they were.

**Is Skillfully Cast.**

The seemingly impregnable position occupied by this latest of the Metro-Goldwyn-Mayer releases is attributable in large measure to the judicious selection of a cast that makes practically no mistakes whatever in the unwinding of a thrilling story that is not always too transparently clarified, but which, in the long run, adds up to a cumulative and exciting demonstration of the manner in which the underworld can be upset and law and order made triumphant.

There is no intention at this time to review the picture in all of its compelling ramifications, but it may not be too much to say that patrons of the silver sheet will find much to admire in the work of the aforementioned Mr. Calleia; the deliberate comedy of Stuart Erwin; the crescendo of Franchot Tone's enthusiasm for his job as a young prosecutor and the distinctly ingratiating charm of Madge Evans, Louise Henry and Margaret Irving in roles a little more pretentious than they have been accustomed to heretofore.

**Is Propaganda Play.**

There is, to be sure, a tremendous amount of obvious propaganda on the side of the "crime-does-not-pay" idea in "Exclusive Story," but there also is enough sound melodrama and climacteric pyrotechnics to put the piece over as rousing entertainment. The lines sometimes are pretty terrible. Not in the sense that they are offensive, except as offense may be taken by an intelligent audience from a sheer and apparently unashamed puerility.

When the final scenes of the picture get under way, however, all of this is forgotten. The thing winds up with a colossal "punch."

"Punch" is just another of the names in the patois of the playhouse for "box-office."

*It is Mr. Charles W. Gillman, director, who jots down the item that tonight at 8 o'clock, the Triangle Players will hold tryouts for a new manuscript play they are preparing to present. Any one who may be interested has only to present himself, or herself, as the case may be, at the Y. M. C. A., 1736 G street northwest, at the hour specified.*

**Cortez Coming in Person.**

It seems to be a part of the carrying out of the promise of the Warner Brothers executive offices in Washington that their screen attractions would be augmented from time to time by surprise stage bookings. I mean the announcement that Ricardo Cortez is coming to town in person.

Ricardo Cortez, one of the cinema's craftiest villians and suavest heroes, will appear in person as headliner of the vaudeville portion of the bill, at the Earle Theater the week beginning Friday, February 7.

It is pointed out in the helpful bulletin supplied by Frank La Falce and his henchmen in the Warner publicity department, that Cortez is one of the few stellar players whose popularity has remained unimpaired through more than 100 different roles in both the silent and audible eras of the motion picture.

He has escaped being "typed" by revealing an equal facility in the depiction of heroic and villainous characters. Mr. Cortez can be a very mean hombre; he also can be a very charming gentleman. This dual capacity is one seldom encountered among the screen's major mimes.

**Born in Vienna.**

Born in Vienna, Cortez was brought to America at the age of 3 by his parents. His family name, unless one's memory is going tricky again, seems to me to have been Jakie Krantz. He began his stage career as a dancer and then progressed to "bit" parts, and eventually found himself doing things before the cameras at the Paramount studios on Long Island. At one time he was a member of the Al Jolson companies.

It was not too long a wait until Cortez was playing leading roles for the celluloids. In one of his early pictures, "The Torrent," he is able to recall, his name was billed over that of his feminine co-star. She happened to be an obscure young imported actress by the name of Greta Garbo. This, perhaps naturally, remains his favorite picture.

He also has a deep attachment for "The Symphony of Six Million," the screen version of the story by Fannie Hurst that had its premiere presentation here at the RKO-Keith Theater, with Miss Hurst personally in attendance, and "Mandalay."

It is gathered from the hints he has dropped that Mr. Cortez' present ambition is to become a director of motion pictures.

His personal appearance tour, however, will be followed by a return to Hollywood and further screen work in the capacity of actor.

His local stage headlining will be awaited with eager interest by many "fans," fascinated by the Cortez eyes and dark coloring. We shall see what we shall see!

**Amateurs once again will tread the boards of the Arcade Theater in Hyattsville, Md., on Thursday and Friday nights of this week. Previous attendance on "amateur nights" has been so far beyond the capacity of the theater, that these special presentations hereafter will be put on two nights instead of one.**

**This week's recruits have been assembled from Prince Georges and Montgomery Counties, Maryland, and from the District, some even coming from as far away as Virginia.**

**Final tryouts will be held tomorrow afternoon at 3:30 at the Arcade Theater.**

**This "tryout" procedure marks a considerable advance beyond that of the old-time "amateur night," when the humiliation of "the hook" and ignominious failure brought a tragic note into the experiences of many who had anticipated only triumph.**

**After the manner of Maj. Bowes and his amateur programs for the air, the management of the Arcade accords its aspirants for stage honors adequate auditions. If the talent is not there, it does not go on; if it is, it has a reasonable chance to win the merchandise awards that are made on a basis of popularity and audience applause.**

**Acknowledged With Thanks.**

Universal Pictures Corporation has gone on a giving-spree that makes one think almost that it might be Christmas.

It was only a day or two before we published a handsome likeness of that fascinating young Virginia actress, Margaret Sullavan, on this page that we had received a larger and much handsomer photographic study of the same deft artiste, cordially inscribed to this reporter in white ink.

Perhaps the fact that we interviewed this talented young woman over long distance phone once upon a time had something to do with it—but probably not.

At any rate, following closely behind this welcome addition to a large library of autographed photographs in which we feel great pride, comes word from Joe Weil, Universal director of exploitation, that he has mailed us a copy of the Ursula Parrott novel upon which Miss Sullavan's next picture, "Next Time We Love," is based.

It has not as yet arrived, but thanks for the beer and the buggy ride when it does.

"Next Time We Love" will follow "Claws and Fangs" on the screen at RKO-Keith's.

**Among the distinguished guests at the late preview showing of Rene Clair's "A Nous la Liberte," in the Belasco Theater last night, were Col. Marvin H. McIntyre, secretary to the President, and Mrs. McIntyre. They had as their guests Mrs. Henry C. Bonnycastle and her two daughters, Mrs. Bonnycastle Butts and Miss Barbara Bonnycastle. Deadlines being what they are—if you know the significance of "deadline" to begin with—the review of "A Nous la Liberte" will appear in this space tomorrow. At least, Col. McIntyre will know. He used to be a newspaper man himself.**

**Roming Around Variety.**

Committee appointments for the current year of the Variety Club of Washington, Tent No. 11 in the national organization, have just been announced by Lou Rome, Baltimore motion picture exhibitor recently elected to the Chief Barkership of the club. They are as follows:

Membership committee: Sam Wheeler, chairman; Bob Grace, Joseph P. Morgan, Harrold Weinberger, Sidney B. Lust, George Gill and Robert Smeltzer.

House committee: Harry Brown, chairman; Charles Schulman, Charles Kranz, Abe Lichtman, John J. Payette, James B. Fitzgerald, Carter Barron, Eddie Heiber and Rudolph Berger, for chief barker.

Entertainment committee: John J. Payette, chairman; Carter Barron, Guy Wonders, Gene Ford, Harry Lohmeyer, Nate Stiefel and Nat Glasser.

Ways and means committee: Harry Hunter, chairman; Charles Olive, Arthur de Titta, Sam Flax, Joseph P. Morgan, Harry P. Somerville and Tom Clark.

Publicity committee: John J. Payette, chairman; Hardie Meakin, Norman Pyle, Don Craig, Edward de S. Melcher, Andrew R. Kelley, Nelson B. Bell and Raymond Bell—no relation.

**Two New Committees.**

Sports committee: Sam Galanty, chairman; Harry Brown, Bob Folliard, James Pratt, A. E. Lichtman, James B. Fitzgerald, Carter Barron, Joe Grant and Fulton Brylawski.

Welfare committee: W. E. S. Wilcox, chairman; A. E. Lichtman, Harry Hunter, Charles Krantz, Joseph P. Morgan, Dr. Eddie Cafritz and Julian Brylawski.

Social activities committee: Julian Brylawski, chairman; Charles Krantz, Sam Wheeler, Joseph Kaliski, Nat B. Browne, Rudolph Berger, Sidney Lust, Norman Pyle, Hardie Meakin, Gene Ford, Charles Schulman and Maurice Davis.

Greeters committee: Nat B. Browne, chairman; Dr. Frank T. Shyne and Harry P. Somerville.

The social activities and greeters committees are new additions to the social functioning of Variety.

Altogether, the new Variety roster presents a typical cross-section of "show business," as it manifests itself in the theatrical, newspaper and allied interests of Washington and surrounding territory.

**There has come to this desk the February, 1936, issue of The Theater Arts Monthly, a magazine of the theater that is painstakingly and handsomely gotten up, from the typographical point of view, and decidedly spotty from the literary. Its illustrations are uniformly above par; its featured articles are written with a perplexing indifference to any fixed standard of excellence. Some of them are delightful; others betray a complete unfamiliarity with the first principles of the writing craft. The magazine is, however, a credit to the profession which it glorifies so enthusiastically in any final compilation of its merits and demerits. I am grateful to whomsoever mailed it to me—as you might say, dropping into one of the publication's more complicated moods.**

**Donbling-in-Brass Note.**

Screen comedy will be all in a "Stu" next week, beginning Friday. And you can check up on it yourself, if you think I am kidding.

Perhaps we should go further and say that comedy will be all in a "Stu" Erwin. He is a principal fellow in both "Ceiling Zero," at the Earle, and "Exclusive Story," at Loew's Fox.

Nice going.

### Will Appear at Earle in Person

*One of the veteran players of the screen, Ricardo Cortez, will appear in person on the stage of the Earle Theater the week beginning Friday, February 7, as headliner of the vaudeville portion of the bill. Before taking up his work in the cinema, Cortez was a professional dancer with a fine Broadway reputation. Capable of playing either leading-man parts or the sinister "heavies" of the "movies," "Rickie," as he is known to his intimates, finds his services in great demand. They deserve to be.*

## Burton Holmes Comes up From Buenos to Rio

### Third of a Series of Five Travelogues Is a Gem of Visual Magnificence.

By Nelson B. Bell.

*"THE EAST COAST OF SOUTH AMERICA." Third of a series of five Tuesday afternoon travelogues by Burton Holmes in the National Theater. Delivered beginning at 4:30 p. m. Illustrated with still and motion-picture views by Mr. Holmes and Ewing Galloway, with coloring of Argentine and Rio by Mildred Petry; Montevideo, Santos and Sao Paulo by the Van Altena Studios. Projection by Merritt M. Mitchell. Lectures under the direction of William M. Westcott, New York City.*

Accenting so effectively the metropolitan magnificence, the natural scenic grandeurs and the semi-tropical beauties of South America's East Coast as to cause his audience to interrupt his narrative with frequent outbursts of spontaneous and appreciative applause, Burton Holmes, yesterday afternoon in the National Theater, delivered one of the most delightful travelogues he ever has presented in Washington.

Once again the number of those in attendance was far below what the merit of the travel talk should have attracted. If there is any adequate compensation in that sort of thing—which I doubt—Mr. Holmes must have been aware that his listeners made up in enthusiasm what they lacked in numbers.

Inaugurating this third of the season's series of five Tuesday afternoon lectures on far places, were a few more glimpses of the grim grandeur of the majestic Andes.

Then we proceeded at once to such impressive centers of culture, modern thought and architectural development as Buenos Aires, capital and metropolis of Argentina; Montevideo, foremost city of Uruguay; Rio de Janeiro, principal city of Brazil, and, by all visual evidence, as Mr. Holmes so emphatically declares, one of the most beautiful cities to be found in the entire world.

**North to the Indies.**

Thence we went along by air to Santa Cruz, Bahia, Fortaleza, Para, the delta of the Amazon fleeting glimpses of the Guianas, with a long-distance "shot" of Devil's Island, where Dreyfus and countless others have paid ghastly penalties for actual or circumstantial moments of transgression; San Juan, Puerto Rico, the residence for something over four years of this reporter, who would not recognize the insular capital in its present state of development were it not for the fact that even a third of a century cannot alter the contour of one of the most perfect harbors in the world, and time has not erased Morro Castle, guarding the ocean approach to the city that Sampson bombared in a vain quest for Cervera and his Spanish fleet, back in '98.

Throughout the course of his talk, Mr. Holmes revealed a felicity of expression, a flow of wit and a penetrating insight into the fundamentals of life and outlook in each of the South American countries he visited that stamped yesterday's vicarious tour as infinitely the superior of last week's, devoted to South America's West Coast.

Personal notes were struck when the speaker greeted the Lincoln Ellsworths alighting from the Graf Zeppelin and bade farewell to the John T. McCutcheons, embarking on the same leviathan of the skies for a jaunt to Europe and a return to their native America aboard the S. S. Normandie.

**Should Be Repeated.**

Every season in the Burton Holmes series of travelogues—I think he coined the word in a day now distantly remote—there comes along one particular subject that always seems to me to be worthy of repetition.

One year it was "Hollywood;" another it was "Rural England."

Without having seen Mr. Holmes' "Normandy and Brittany," and assuming that his "Ethiopia" is largely a rearrangement of the lecture he gave upon the occasion of Haile Selassie's coronation—these are his two concluding subjects—I should say that yesterday's was the one lecture in the list of five that might best stand being repeated.

It deserved the packed house yesterday that I suspect a repeat engagement might attract.

## Alvin Lohte Kills Self at Bethesda

Alvin Lohte, 40, of 232 Rugby avenue, Bethesda, Md., committed suicide late yesterday by firing a rifle bullet into his brain.

Relatives said he had tried twice before to take his own life. His daughter, Mrs. Lloyd McEwen, with whom he lived, was in the basement when she heard the report of the gun.

She rushed upstairs and found her father on the floor, the rifle still clutched in his hands. The Bethesda Rescue Squad rushed Lohte to Georgetown Hospital, where he was pronounced dead. Besides his daughter, Lohte is survived by his wife, who said he had been beset by financial difficulties.

## Film Table

**Earle**—"If You Could Only Cook," at 11 a. m., 1:35, 4:25, 7:15 and 10:05 p. m. Stage shows at 12:35, 3:25, 6:10 and 9 p. m.

**Palace**—"The Bride Comes Home," at 12:10, 2:30, 4.50, 7:15 and 9:35 p. m.

**RKO-Keith's**—"The Magnificent Obsession," at 11:36 a. m., 2:07, 4:38, 7:09 and 9:40 p. m.

**Loew's Fox**—"The Rose of the Rancho," at 11 a. m., 1:40, 4:25, 7:20 and 10:05 p. m. Stage shows at 12:40, 3:25, 6:20 and 9 p. m.

**Belasco**—"A Nous La Liberte," at 11:51 a. m., 1:41, 3.31, 5:21, 8:01 and 9:52 p. m.

**Metropolitan**—"The Lone Wolf Returns," at 11:20 a. m., 1:05, 2:50, 4:35, 6:20, 8 and 9:45 p. m.

**Columbia**—"It's a Great Life," at 12:05, 2:05, 4, 6, 7:55 and 9:55 p. m.

**Tivoli**—"The Littlest Rebel," at 2 3:25, 5:05, 6:40, 8:10 and 9:45 p. m.

**Ambassador**—"In Old Kentucky," At 6:15 8 and 9:45 p. m.

**Little**—"The Informer," at 11:26 a. m., 1:30, 3:33, 5:37, 7:40 and 9:44 p. m.

## Betsy Ross Monument Proposed at Capitol

A monument on Capitol Hill to Betsy Ross, maker of the first American flag, was proposed yesterday in a bill introduced by Representative McGroarty (Democrat), of California.

The bill authorizes the architect of the capitol to select a site for the memorial and supervise its erection with the aid of the committee on enlarging the Capitol grounds. An appropriation of $5,000 to pay for the monument is authorized in the measure.

## City Forum to Discuss Plans for Neutrality

Pending neutrality legislation will be discussed tomorrow night at the Capital City Forum, 1502 Fourteenth street northwest.

Former Representative Jeannette Rankin, secretary of the National Council for the Prevention of War, will lead the forum. Tucker P. Smith, director of Broodwood Labor College, will also speak.

## Broadway

By Ed Sullivan

*Observation Post.*

New York, Jan. 28.

IN his late eighties, Daniel Frohman is something to marvel at, for the veteran's vigorous action and speech are those of a man 20 years his junior . . . I watched him with interest at the Actors Fund Benefit at the Forty-fourth Street Theater Sunday night . . . Backstage drafts hinted at the cold chill of the ice-coated streets outside, but the 86-year-old Frohman, precise in dress as ever, bustled about energetically . . . "Sullivan—here is Lily Pons," he said . . . "After Miss Pons, introduce Sigmund Romberg, Bob Ripley, Willie and Eugene Howard" . . . He gave directions to the electricians, to the men running the stage, chatted with Edward G. Robinson . . . In between, he told me his philosophy of the theater: "The idea is, as I see it, to entertain audiences from the head down, rather than from the chin upward. Make an audience laugh, warm its heart and you are successful. Don't bewilder them with problem plays. They come to the theater to escape problems, not to enter upon new ones."

* * * *

*Frohman, dignity in the chaos of the theater, is one of the fine citizens of the world . . . Yet, to show to what extent bigotry can descend, Frohman, not so long back, either, was barred from a Long Island golf club because of his Jewish blood . . . The Lido barred him, and I think that at that moment, prejudice reached an all-time low . . . The veteran has a fine sense of humor . . . He always has prided himself on his sensitiveness to stage names, and in line with that he has changed the names of many actresses for box office reasons . . . But he admits ruefully that it failed to work on one occasion. He changed Margaret Illington's name to Mrs. Daniel Frohman, but it didn't stick . . . She married Maj. Edward Bowes to change it again.*

* * * *

Notes: Burgess Meredith and Margaret Perry, legit performers who recently were married, played the groom-and-bride roles over again at the Actors' Fund . . . But the audience missed the coincidence . . . Pilot Dick Merrill is grounded in a Newark hospital . . . Now it's Dave Herman and Della Carroll . . . Jack Warner has warned all staff directors not to join the Directors' Guild or else . . . Grace ("Scandals") Gillen and Johnny Hauser, in the Paul Whiteman crew, are blazing . . . M.-G.-M. has warned Louise Ranier to diet before she goes 'round and around . . . Dorothea ("Scandals") Jackson and Marc Newman are Wah Hoo . . . Janice Dawson and Ham Fisher oughta do something about it . . . Roxy would have staged the show at the Harry Hershfield banquet had he not died . . . The gossipers are talking about Conrad Nagel and Mrs. iSdney Franklin again . . . The Stem is trying to fight off the Miami competition by bolstering local attractions . . . Helen Morgan has returned to her club, and Versailles has grabbed the Yacht Club Boys . . . Goldwyn will long-term contract Gracie Barrie . . . British flicker singer, Phyllis Clare, goes into the Waldorf . . . Frances O'Dea's heart is in Pasadena . . . Mitzi Mayfair arrived a few hours ago to replace Eleanor Powell . . . Aside to Jim Farley: Louisiana Huey Long leaders will repudiate the Rev. Gerald Smith and support F. D. Roosevelt.

* * * *

*No drama so curiously intense as the police hunt for a murderous intruder in the Woolworth Building . . . Shrill winds whistling about the huge skyscraper offered the orchestral accompaniment . . . The cast included 200 New York policemen and one armed burglar, who had shot down a watchman . . . Ordinarily the task of the police would have been simplified . . . On a week day, with offices in the building occupied by thousands of clerks, the burglar might be flushed into the open, or discovered in his hideaway before he mingled with the crowds . . . But on the Sabbath the huge building is unoccupied, and the murderous prowler had all of its thousands of square feet of stone in which to conceal himself . . . No more sinister game of hide-and seek-and-kill ever has been enacted along the skyline.*

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## Postlude

By Ray C. B. Brown.

*Elizabeth Sprague Coolidge Foundation presents the Roth String Quartet, of Budapest, at the Library of Congress Tuesday afternoon in the third of five concerts. Program: Quartet No. 3 (Gyorgy Kosa), Quartet No. 3 (Bohuslav Martinu), Quartet in C, Op. 33, No. 3 (Franz Josef Haydn).*

If not all contemporaries, the three composers on this program are geographical neighbors, for Gyorgy Kosa is a Hungarian, Bohuslav Martinu a Czech, and Franz Josef Haydn was a Croat, or in the current designation, a Yugoslav. Thanks to the choice which Ferti Roth made among the quartets of Haydn, the compositions of the afternoon had resemblances reminding one of an original consanguinuity.

Opening with a unison passage in agreeable consonance, the Kosa quartet does not prepare one at the start for its bitter and darkling mood. In fact, the entire sostenuto movement is brighter and more hopeful than the remainder of the work. The second movement, rightly named largo lugubre, is filled with sorrow which speaks poignantly in an inspissated gloom, while the last two movements are only occasionally lightened by gleams of sunshine. The music seems as pessimistic as anything that Chaikovski wrote, but without his hysterical abandon.

First impressions are never infallible and the quartet actually may not bear a content so tenebrous. Kosa's idiom pertains to the clipped speech of modernism, which is not always readily intelligible and gives rise to dubiety because of its cryptic character. Certainly Kosa's writing is crisp and clear, and the fault does not lie in his expression, but in the bewilderment of the ear.

Martinu's third quartet is one of swift paces which even the andante movement does not noticeably retard. It is animated with a lively wit, manifest both in the epigrammatic phrases and in the more obvious tricks of instrumental technique. The players are called upon for considerable strumming, pizzicati and col legno bowing, and the general temperature of the music is high.

As previously hinted, the C major quartet of Haydn was quite in keeping with its modern companions. One is being continually surprised by the modernism lurking in the classics, and this quartet, written in 1781, foreshadows many of the devices of the twentieth century, and proves that Haydn, were he alive today, could compose fluently in atonality. Being a courtier, he kept to the rules of the harmonic game, but his adventurous mind wandered in strange byways.

*Recital by Willa Semple and Dorothy Radde Emery, duo-pianists, assisted by Norma Simonson, soprano, in the Salle de Recital Tuesday night. Program for two pianos—Two movements from Suite (Clementi), First movement from Concerto in F (Mozart), Andante from Sonata (Brahms), Serenata (Tarenghi), Peternas (Mary Howe), Espana (Chabrier); for voice—Arias from "Tannhaeuser" and "Carmen," songs by Brahms, Strauss, Charles and Bridge.*

Having started on the difficult road of duo-pianism, Miss Semple and Mrs. Emery demonstrated to their friends last night in the cozy and intimate confines of the Salle de Recital that they possess the consentience in interpretation essential for such collaboration. In technique they are evenly matched, and on judges from their playing that there are no temperamental disparities to be harmonized.

What they have yet to achieve is the perfect synchronization which only continuous application will adjust. In the animated music of Clementi and Mozart the slight discrepancies in absolute timing were not easily apparent, for, oddly enough, rapid tempi are more easily negotiated in unison. It is the slow movement that requires the greatest nicety in the temporal sense and that is certain to betray the unwary touch.

The andante from the Brahms sonata was, therefore, the treacherous ground on which they did not proceed so well, although their mutual understanding in the reading was obvious. This was the weakest point in their performance, which went on quite satisfactorily in the spirited delivery of Mrs. Howe's Spanish dance and the familiar rhapsody of Chabrier.

Norma Simonson was at her best in the lieder where the natural warmth of her voice was emotionally effective. In the arias, the high tones were somewhat veiled and not fully supported on the breath.

## Culbertson on Bridge

**Lead Directing Double.**

Every bridge player past the novice stage knows the nature and function of penalty and take-out doubles. There is, however, a third type, not nearly as well understood but equally valuable. It is technically a double for penalties, but it carries a special implication: it directs the opening lead! True, its command sometimes is subtle, requiring careful thought of the partner of the doubler, but close analysis of the bidding almost always will help him to interpret correctly. Today's hand is typical.

South, dealer.
Both sides vulnerable.

NORTH
♠10
♥A Q 7 6 5
♦5 4 2
♣K 6 5 3

WEST
♠Q 8 7 4 2
♥J 2
♦10 9 8 6 3
♣2

EAST
♠6 5 3
♥K 10 9 8
♦K J
♣Q J 10 9

SOUTH
♠A K J 9
♥4 3
♦A Q 7
♣A 8 7 4

The bidding:

| South | West | North | East |
|---|---|---|---|
| 1 spade | Pass | 2 hearts | Pass |
| 2 no trump | Pass | 3 no tr'mp | D'ble* |

*Final bid.

It hardly need be mentioned that East's double was highly speculative, but North's bidding had been of the reluctant variety. And, in any event, East wanted that heart suit led through! Hence his double.

Undoubtedly, West would have opened one of his five card suits without the double. And, had he done so, three no trump would have been "on ice" regardless of the later defense. Declarer would merely clear the spade suit and if West shifted to a heart, put up dummy's ace. Now the fourth spade would be cashed, as well as the second high diamond and, after the ace and king of clubs were played, East would be neatly thrown on lead with a club. He would cash two good clubs and the heart king, but would have to concede his low heart to dummy's queen for the ninth trick.

With the jack of hearts opening, however, it was a different story. West could not be prevented from capturing the lead later with his queen of spades and a second heart lead insured the defenders their fifth and setting trick.

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## Hollywood

By Sidney Skolsky

*Watching Them Make Pictures.*

Hollywood, Jan. 28.

THE Marlene Dietrich, who is now making the flicker called "I Loved a Soldier," is not the glamorous Dietrich of the big sex appeal, the lovely legs, the gorgeous, revealing gowns. In this picture, Marlene portrays a poor chambermaid in a hotel, and in the sequence I watched Director Henry Hathaway film, Dietrich was garbed in a long, white cotton nightgown.

Marlene's make-up was not her usual vivid face paint; she wore a darker make-up than ever before. She wasn't wearing the artificial, long eyelashes and the other necessities that go toward creating glamour. Marlene Dietrich is portraying a peasant girl, and is doing her best to look the role.

But, from this, don't gain the idea that Dietrich will be hard to recognize. Her favorite photographer, Charles Lang, is there to see that she photographs attractively. You are to believe, so I was told, that Dietrich looks beautiful even when getting out of bed in the morning.

* * * *

*Our series on "Where Artists Meet Artists" continues with Grace Moore emoting for Director Josef von Sternberg in her latest flicker—to be titled, positively, next week.*

*Miss Moore continues to call Director von Sternberg "dear" and he continues to call her "darling." When Miss Moore uses a name she calls him, Josef. This is a distinct surprise to Von Sternberg. Although it is his name, no one ever calls him that, and Miss Moore has to call him several times before he answers. Incidentally, Director von Sternberg asked me to say for him that he would donate $100,000 to any charity if anyone could prove that his name has been Joe Stern.*

* * * *

Joan Blondell is getting ready to play a scene in the flicker version of "Sons o'Guns" with Joe E. Brown. Miss Blondell looks very attractive in a low, loose-fitting French blouse. She has allowed her hair to return to its natural shade of light brown. She did this because all French damsels must be brunette, and she didn't care to wear a wig. There is only one other requisite Joan Blondell needs for her portrayal, and that is easily acquired. While Director Lloyd Bacon arranges the setup, Miss Blondell reads the lines she is to recite to a genuine French girl. Then the French girl reads the lines back with a real accent to Miss Blondell, who mimics her.

Later, I learn that the French girl's name is Luppes Lupien, and she is an actress. "I have a nice part in this picture, too," she tells me. "What role do you play?" I ask. "I don't know. I haven't seen it yet," she answers.

* * * *

*On the set of the flicker "Opera Hat" Director Frank Capra is coaching Gary Cooper how to slide down a long, winding bannister. It is no easy trick to slide down a banister gracefully, and when you have to do it many times it is hard on your trousers. Between takes a man sprinkles the banister with a powder to make it easier.*

* * * *

John Barrymore, Leslie Howard and Basil Rathbone are doing the big duel scene of "Romeo and Juliet." It is being filmed by Director George Cukor on the large outdoor set, the Verona Courtyard, and is being photographed by a silent camera. The sound effects will b put into the flicker later; it is action that is wanted now. And it is action that Director Cukor is getting. Barrymore stands there, dagger and rapier in his hands. He is ready to meet all comers. He looks impressive and typically Barrymore. He plunges, dances about, ducks and waves the dagger and rapier, doing it all gracefully. Barrymore is dueling with Fred Cavens, a noted fencer. Cavens teaches actors how to fence when the script calls for it, and he has doubled for many stars in dueling sequences. Cavens has been a dueling instructor in Hollywood since Douglas Fairbanks' dashing flickers.

Barrymore is dueling with Cavens and is getting a workout. Barrymore is the only one in the flicker who doesn't use a double.

* * * *

*There is cause for this. Barrymore is very enthusiastic about the dueling, and when playing a scene he is in earnest. Cavens, like an experienced fighter, can make it appear real and know how to miss. Barrymore was dueling with Howard and Rathbone, and he let one go. It was too genuine. Barrymore put a gash on Howard's forehead. If they let Barrymore alone he'll give Shakespeare's "Romeo and Juliet" a new ending. Mercutio will triumph over Tybalt and Romeo.*

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**Court Portrait Delayed.**

Warrenton, Va., Jan. 28 (AP).—Presentation of a portrait of Lord Fairfax to the Fauquier County Circuit Court, scheduled for yesterday, was postponed on account of weather conditions. The portrait of Fairfax, who once held court in Fauquier, is to be presented by Harry C. Groome, of Airlie, later during the January term of court.

AMUSEMENTS.

NATIONAL
Evgs. 55c to $2.75. Sat Mat., 55c to $2.20
CORNELIA OTIS SKINNER
Mat. Today, Sat. Mat., Sat. Nite
"MANSION ON THE HUDSON"
Tonight & Thur. Nite
"The Wives of Henry VIII."
Friday Nite
"THE LOVES OF CHARLES II."
Next Week Beg. Mon. Seats Thurs.
JOHN GOLDEN
Has the Honor to Present
WILLIAM GILLETTE
In Austin Strong's Comedy
3 WISE FOOLS
Mail orders now. Orch., $2.75. Bal., $2.20, $1.65 & $1.10. 2nd Bal., 55c. Wed. & Sat. Mat., Orch., $2.20. Bal., $1.65 & $1.10. 2nd Bal. 55c (inc. tax).

AMUSEMENTS.

RKO KEITH'S 15TH AT G
A WASHINGTON INSTITUTION
3RD WEEK . . !
IRENE DUNNE
& ROBERT TAYLOR in
MAGNIFICENT OBSESSION
CHARLES BUTTERWORTH • BETTY FURNESS
HENRY ARMETTA
AND . . . AS A NEW ADDED ATTRACTION
THE TENTH ISSUE OF
"The MARCH of TIME"
Coming
FRANK "BACK AGAIN ALIVE" BUCK
"FANG and CLAW"
ON FRI AND SAT. ONLY
FRANK BUCK will appear IN PERSON

Loew's FOX F AT 14TH
Now
Gladys SWARTHOUT
in "ROSE of the RANCHO"
with JOHN BOLES
HERB WILLIAMS • WILLIE HOWARD
Stage
TOBY WING in Person
TOMMY MONAHAN ORCH.
EMILE BOREO
—NEXT FRIDAY—
FRANCHOT TONE and MADGE EVANS in "Exclusive Story"
Stage: "Broadway's Hollywood Cafe Revue"

EARLE
On Screen
HERBERT MARSHALL
JEAN ARTHUR
In Columbia's
If You Could Only Cook
LAST 6 DAYS
On Stage
MAJOR BOWES' Amateurs ON TOUR
ALL NEW UNIT
MOST RECENT NEW WINNERS
COMING FRIDAY
JAMES CAGNEY · PAT O'BRIEN
"Ceiling Zero"
25 TO 1 P.M.

Loew's PALACE F AT 13TH
Now
CLAUDETTE COLBERT
FRED MacMURRAY
in "The BRIDE COMES HOME"
with ROBERT YOUNG

METROPOLITAN
LAST 2 DAYS
Louis Joseph Vance's
THE LONE WOLF RETURNS
MELVYN DOUGLAS • GAIL PATRICK
TALA BIRELL
Coming Friday
The MURDER of DR. HARRIGAN
Also
VOICE OF EXPERIENCE

FRIDAY!
Eddie CANTOR
in "STRIKE ME PINK"
ETHEL MERMAN
"PARKYAKARKUS"
Goldwyn Girls!
Loew's PALACE

Loew's COLUMBIA F at 12th
Now JOE MORRISON
ROSALIND KEITH in
"IT'S A GREAT LIFE"
PAUL KELLY • BABY LeROY

BELASCO
OPPOSITE THE WHITE HOUSE
NOW
RENE CLAIR'S "a nous la liberte"
(LIBERTY FOR US)
MODERN DAZZLING MUSICAL COMEDY
TITLES in ENGLISH

AMUSEMENTS.

LITTLE THEATER 9th ST. ABOVE F
WE BRING THE BIG ONES
Held Over 3d Week
VICTOR McLAGLEN in "THE INFORMER"

GAYETY BURLESK
NOW PLAYING
MRS. KINGFISH LEVINSKY
A Beautiful Creature
and
MARTY & NANCY
A Clever Duo

# Memorial Held for King Here

*The Post is the only morning newspaper in Washington with Associated Press Wirephotos.*

Underwood & Underwood.
Mrs. Roosevelt leaving the Cathedral with Sir Ronald Lindsay, the British Ambassador, after attending memorial services for King George.

Post Staff Photo.
Senor Augusto Rosso, Ambassador from Italy, and Mrs. J. Hamilton Lewis.

Post Staff Photo.
Ambassador and Mme. Hirosi Saito of Japan.

Post Staff Photo.
Senor Decio de Moura, Second Secretary of the Brazilian Embassy; Senorita Olga Patterson, and Senor Dr. Guillermo Patterson y de Janrequi, Ambassador of Cuba.

Associated Press WIREPHOTO.
**THE FUNERAL PROCESSION OF KING GEORGE V.**—Retouched radiophoto from London shows sailors of the British navy drawing the gun carriage bearing the coffin of "The Sailor King." Others hold draglines behind as the royal cortege left Westminster Hall for Paddington Station yesterday. While the monarch was being buried in the vaults at Windsor Castle, Washington officials, the Diplomatic Corps and British subjects were holding memorial services at the Cathedral here.

Post Staff Photo.
**THE LAST SALUTE.**—Members of an infantry detachment from Washington Barracks fire a farewell volley to King George after memorial services.

Post Staff Photo.
Mr. Otto Wadsted, the Minister of Denmark, and Mme. Wadsted.

Post Staff Photo.
Dr. Joao Antonio de Bianchi, the Minister of Portugal, and Mme. de Bianchi.

Post Staff Photo.
The Vice President and Mrs. John N. Garner attend memorial rites.

Post Staff Photo.
Chief Justice and Mrs. Charles Evans Hughes.

Post Staff Photo.
Secretary of War Dern and Mrs. Dern.

Post Staff Photo.
Senor Don Luis M. de Yrujo, Charge d'Affaires of Spain; M. Gerard Walravens, attache of the Belgian Embassy, and Count Robert Van der Straten-Ponthoz, the Ambassador of Belgium.

# Wrecking of A's Leaves League With 7-Team Drawing Power

## *This Morning . . .*

### *With Shirley Povich*

I HAVE it straight from a fellow who has it straight from a fellow who is supposed to be in the know that the Yankees last season showed a drop of 250,000 in attendance at home games, compared to the figures for the 1934 season. It seems that the House That Ruth Built does not have the same attraction for New York fans that it did when Yankee Stadium was tenanted by Ruth. That appears the only logical explanation for the decrease in attendance.

POVICH.

The comparative figures seem to answer the question, if any, as to whether Ruth deserved the fabulous sums he drew as salaries from the Yankees. Even in 1934 when he lapsed into a week-end performer, his legs shot and teammates muttering that the Yanks would be a better club without the Babe, the New York team was able to maintain the highest attendance figures in the league. With the home-game attendance as a barometer it is only logical to suppose, too, that the Yanks' drawing power on the road correspondingly lapsed without the Babe in the line-up.

It wasn't a question, apparently, of the relative standings of the Yankees in the pennant races of 1934 and 1935. They finished second in each season, thus any loss in attendance could not be attributed to that item. It all simmers down to the fact that the Ruth-less Yankees did not have fan-appeal. A Yankee team without the portly Ruth waddling up to the plate and swinging his home-run bat as easily as another mortal might finger a jackstraw apparently fails to capture the imagination of fandom in the same numbers.

**Col. Ruppert might laugh off Babe's absence from his outfield in the knowledge that a rookie has brought more defensive strength and speed to the club, but it is probably an effort to laugh off that slackening in the tune of the turnstiles. Ruppert learned long ago that he could afford to pay the Babe more dough than the President of the U. S. drew as a salary and still make a profit on his slugger. Ruth home-run records may be eclipsed, but the marks he left in the ledger figure to stand for all time.**

DIZZY DEAN is the only character now in baseball whose personal fan-appeal can be mentioned in the same inhalation with Ruth's. The other stars of the game are a lacklustre crew—the Foxxs, the Gehrigs, the Greenbergs and the Simmons—compared to Dizzy. They might turn in relatively better performances, they might set new records and they may, indeed, be "tops" as far as their positions are concerned, but they lack that penchant for putting on a show that was formerly the exclusive habit of Ruth and now belongs to Dean.

Ruth used to, and Dean still does, capitalize almost as much on failure as on success. Whereas their contemporaries enjoy brief flashes of flame at the moment of their heroics, Ruth and Dean grabbed the headlines both as heroes and goats. Dean long ago discovered that a hot temper and a sharp tongue paid premiums in the big leagues and the gusto with which Ruth swung, whether a home run or a strikeout eventuated, put him in solidly with the Nation's fandom.

That Washington was the poorest drawing club on the road during the past season was no surprise. Combined with their lowly rating in the second division, the Nats boasted not a single colorful performer. Buddy Myer, the best ball player of the lot, is just a journeyman whose clever play can win applause, but whose failures are not held against him. The others—Joe Kuhel, Johnny Stone, Ossie Bluege, Cliff Bolton, Cecil Travis are of the same ilk.

**The only performer on the Washington team who has a claim to color is Earl Whitehill, who, like Ruth and Dean, is untractable, a seemingly necessary trait if a ball player is to rise above the common herd. The fiery southpaw is a distinct personality apart from the rest of the team when he is on the mound. He has heard the boos of the fans of eight cities descend upon his ears after a display of temperament. Maybe that's the test. If they boo ya, your're some kind of a success in baseball.**

**In Short—**

Big league baseball has seen the errors of the smugness of its ways and now has three ambassadors of good will on the road . . . Umpire George Moriarty is touring with a film that is the official movie of the big leagues and Lew Fonseca and Roger Peckinpaugh, retired stars, are lecturing and writing instructive pamphlets on the game for youthful consumption . . . Within the past 24 hours, Connie Mack has sold his remaining veteran pitchers, George Blaeholder and Leroy Mahaffey, for the $7,500 waiver price . . . Mack is not dismantling his team, he's scuttling it . . . Roberto Estallela, the Nats' Cuban rookie, has abandoned his third-base ambitions and is playing the outfield in exhibition games in his native Havana . . . he has never seen a moving picture since the day he went hitless in five times at bat after taking in a show the night before . . . Two long-distance prophecies: that Earl Whitehill will be the Nats' opening-game pitcher on April 13, and that Carl Reynolds will start the season as the team's regular rightfielder after being the hitting sensation of the spring training trip.

## Black Denies Louis Cool To Title

### Attacks Report Fighter Doesn't Want to Face Braddock in 1936.

### Ready to Battle When Match Is Demanded, Manager Says.

*By the Associated Press.*

CHICAGO, Jan. 28.—Construction of an elaborate "build-up" for the Joe Louis-Jimmy Braddock battle for the world's heavyweight championship, set for New York next September, seems to be under way.

The first moves were apparently made today.

Julian Black, co-manager of the Brown Bomber, emphatically denied published reports from New York that Louis was not interested in meeting Braddock for the title this year. The report said Black had told Mike Jacobs, promoter for the Twentieth Century Sports Club, not to bother about dickering for the Braddock-Louis fight. Jacobs was reported to be in accord with Louis' indifference toward the match.

**Startled by Report.**

Black was startled by the report and said he had given no intimation that the heavyweight challenger would be indifferent toward seeking Braddock's title next September. John Roxborough, Louis' other co-pilot, also seemed surprised. Both feel that Louis should box Braddock for the championship this year, provided the match is in demand.

"It's true we are not pointedly concerned over gaining the title," Black explained, "for we would be just as well off if Joe could accept fights as they come up and earn big purses, as he has been doing.

**Ready for Champion.**

"I want to correct the impression that we are not interested in a Braddock fight. I never gave the hint that we weren't. We are ready for him anytime there is a demand."

Louis himself also was in a denying mood, spiking reports that a baby was expected in the Louis household. This report started in Milwaukee, when Roxborough, visiting there last night, said Louis and his bride would vacation in Hot Springs, Ark., instead of Honolulu, adding that physicians had advised her against making the voyage. Louis and his bride may decide to visit Honolulu after spending a few days in Hot Springs.

## Here's a 'Natural'; Delaney vs. Lipps

A long-awaited local heavyweight "natural" will come to pass at Turner's Arena next Monday night when Al Delaney, New York knockerout, swaps swats with Joe Lipps, the Ty Ty, Ga., Typhoon.

Since the night not so long ago when Delaney scored a sensational two-round knockout over Bob Godwin lovers of larrup in the Capital have been clamoring for someone to really test his mettle. Terry Mitchell, a rough customer from New England, first was nominated for the test. He failed to pass it as Delaney trounced him soundly to take a unanimous decision.

Lipps was at once suggested as an opponent for Delaney, but Joe's new manager, Jack Dempsey, demurred, insisting that Al was too tough a fight to be taken in Washington, but should occupy no less than a semifinal spot in the Garden.

Then Lipps was caught on an off night by Max Marek, the last man to beat Joe Louis, and while Al performed nobly enough, he failed to win the decision. That loss made a semifinal bout for him at the Garden impossible, so now Joe is more than willing to meet Delaney, whom he always thought he could beat anyway.

## Heurich's Gym Selected for Tourney

### Post A. A. U. Tournament Opens at New Court on February 18.

HEURICH gymnasium, located at Twenty-sixth and Water streets, will be the scene of the 1936 District of Columbia Amateur Athletic Union basketball tournament which The Washington Post is sponsoring, starting February 18.

Decision to hold the big basketball pageant at the new Heurich court, which is modernly equipped in every detail, and has a seating capacity of close to 1,500, was made last night at a special meeting of the District A. A. U. basketball committee, headed by Winfree Johnson.

The committee members voted unanimously in favor of the Heurich gym, which was opened in January, 1935. Chris Heurich, jr., young Washington sportsman, cheerfully offered the use of his gym. He stated that two of his teams would participate in the tournament.

The Heurich gym is conveniently located. Around it there is plenty of parking space, and the bus company has promised to extend its line to the very door of the gym.

Last year's games were held at Tech High's gym.

All unlimited 145-pound and girls' games will be played at the Heurich court, while elimination games in the 100-pound, 115-pound, 130-pound division will be held at various Boys Club gyms until the finals are reached. The finalists in the three smaller classes will play at Heurich.

John Jankowski, former Catholic University athlete, now director at the Northeast Boys' Club, was appointed chairman of a sub-committee to supervise the smaller games. Working with him will be Charlie Reynolds, Boys' Club of Washington; Morris Fox, Police Boys' Club, and Tom Gearty, Merrick Boys' Club.

As an added incentive to the unlimited teams, a medal will be donated the best all-around player. Jim Sprigman is donating the medal. Last year he awarded one to the highest scorer, Jim Thompson, of Bureau of Investigation, winning the prize.

The committee members are confident this year's Post tournament will be the best in history, and expect record entry lists in each of the six classes.

A trip to Denver to play in the National A. A. U. championship awaits the winning senior team.

## Frick Serves Ultimatum On Stark

*By the Associated Press.*

NEW YORK, Jan. 28.—Umpire Dolly Stark's debut as a holdout drew an ultimatum today from Ford Frick, president of the National League.

Frick said he didn't even know of the arbiter's demand for more money until he read it in the papers. Stark conferred with Frick, the league president said, and told him simply he was dissatisfied and wanted to get into something more lucrative.

"He didn't mention money to me," said Frick sharply. "If the thing Dolly wants is a moderate sum—a couple of hunder dollars a year more—why that's one thing. But if it involves a couple of thausand dollars then it's out of the question."

**Salary Is $9,000.**

Stark's salary is estimated at $9,000, including all transportation expenses.

"Why he's almost 'tops' in the league now," said Frick. "The highest paid umpire receives about $10,000 a year. It's an excellent living when you stop to consider they work five and one-half months and have the rest of the year to themselves. On top of that a man with 15 years' service can retire on a $1,500-a-year pension for life.

"The National League umpires' budget approximates $110,000 a year for salaries and traveling expenses. If it's a small increase he wants it probably can be arranged without unbalancing the budget. But if he expects something in four figures then I'll have to take the matter up with club owners next month."

**Next Move Up to Stark.**

Frick added: "The next move is up to Dolly. If he's dissatisfied with his job the best thing for him to do is get out. I'll be glad to help him get something else if that's what he wants. If he leaves us and finds out at the end of a year he wants to come back why we'll be glad to see him, because he's a swell umpire. But this holdout stuff hurts his chances all around."

Nine rookies will be among the 33 players the Yankees will take to camp in March, the roster shows. They comprise three right-handed and two southpaw pitchers, two catchers and two outfielders. The pitchers are Steve Sundra, obtained from the Senators along with Monte Pearson for Johnny Allen, and Ted Kleinhans and Kemp Wicker from Newark, and two from Oakland, Spurgeon Chandler and Jim Tobin.

## Hartnett No Holdout; Given Pay Raise, Signs

Chicago, Jan. 28 (AP).—Spiking rumors that he was holdout, Gabby Hartnett, star catcher with the Chicago Cubs, personally appeared at the Cubs' office today with his signed contract for 1936.

Hartnett received an increase in salary, making him the highest-paid player with the National League champions.

## Columbus U. Boxers Beat Miamians

### Wolcuff, Floored Twice, Rises to Stop Wolfe in Final Fight.

### Barristers Assume Early Lead to Clinch Match With Visitors.

By Lewis F. Atchison.

FIGHTING back with a primitive instinct that knew not the meaning of defeat nor the cost of victory, Whitey Wolcuff, Miami heavyweight, got up off the floor after twice being down for the count of nine to stop Morris Wolfe, of Columbus University, in the final bout of the match between the two schools, last night.

But Wolcuff's stirring victory, a third-round win that was greeted by a roar of approval from the 1,000 fans present, was in vain, for somewhere in the earlier bouts the battling Barristers had amassed a lead that could not be erased by his performance, magnificent as it was. The score was 5 to 3.

Apparently far from the proper condition for a boxer, but an able and willing puncher, Wolfe surprised his supporters by delivering a solid right hand smash to Wolcuff's chin that sent the Miami lad reeling to the canvas in the first round. He took a nine count and got up fighting, driving Wolfe before him in an effort to recover the lost ground.

**Another Right to Head.**

Again in the second Wolfe sent his rival toppling to the deck with another right to the head, and again Wolcuff got up fighting, and this time he came back with enough determination to drive the Columbus boy into the ropes and finally to the floor just as the bell sounded.

It was evident that Wolfe had fired his bolt as he came out for the third and final round. All he had to do was keep his feet, but it was impossible to do so under the unrelenting barrage of blows that Wolcuff leveled at his sagging chin. One finally landed flush on the button and the Columbus coach ordered the towel tossed in to save his man from further punishment. The fans nearly went crazy as Wolcuff returned to his corner.

It was an auspicious debut for Columbus. The boys coached by the firm of McNamara-Goldstein amassed a commanding 3-0 lead as Ray Morse, Henry Peterson and Leon Shub defeated their opponents in the first three bouts.

**Follows Up Advantage.**

Morse hit King with a hard right to the pit of the stomach in the second round and followed up this advantage to win by a technical knockout. The Miami lad simply was unable to cope with the longer reach of his opponent.

Peterson won a surprise victory over Robenson, a cool, calculating clouter, by virtue of a whirlwind finish that saw him score heavily with a punishing left throughout the third round. Robenson won the second after a fairly even start.

The Shub-McLaughlin scrap was one of the best on the card, with Shub winning by a shade after weathering a storm of rights in the initial round. McLaughlin kept boring in, forcing the fighting, but only to find a red hot left smash waiting for him.

**Tobias Beats Rawson.**

Toby Tobias halted the landslide temporarily by pounding out a well-deserved decision over Bob Rawson in the 145-pound class for Miami's first victory of the evening. Rawson started well, using his greater reach to the best advantage, but he tired under the fusilade of leather Tobias pumped into his bread basket during the second and third rounds and was woefully outclassed in the final.

Neither Desch, Columbus' entry, nor Bujold, of Miami, showed much in the 155-pound battle, and Bujold was holding his own until the third round when Desch finally decided to go for his opponent's ample tummy and the Miami boy had to quit because of wind shortage.

Denny Leonard, Miami's slightly cross-eyed 165-pounder, smacked Bob Grimm often and hard enough

Continued on Page 19, Column 5.

### *The Winner—On the Floor*

Post Staff Photo.

*Whitey Wolcuff, Miami University heavyweight, pictured in a most unusual position for a winner. He got up from the floor at the count of nine in the first round to stave off the assault of Morris Wolf and beat the Columbus University fighter by a knockout in the third round at Turner's Arena last night.*

## Yale Cagemen Defeat G. U., 44 to 38

### Deckwith and Wilson Star for Elis; Bassin Tops With 12 Points.

*Special Dispatch to The Post.*

NEW HAVEN, Conn., Jan. 28.—Yale barely defeated Georgetown tonight, 44 to 38, a late second-half rally led by Harry Bassin, which netted the visitors 13 points, cutting down a Yale 40-to-25-point lead.

Georgetown's onrush started with Yale's second-string five on the floor, and was hardly checked by the return of the regulars. Bassin's 12 points won him high-scoring honors for both teams, although Mario Gregorio's distance goal, starting the second-half rally, and Don McNeely's still longer scoring shot for Yale late in the first period were the most sensational sky-rocketing goal-getting performances.

Bob Beckwith, with 10 points, and Capt. Tommy Wilson, with 9, led the Yale scoring. Andy Kelley played three positions during the evening.

| Yale. | G | FG | P | Georgetown. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Miles,f | 0 | 0 | 0 | Keating,f | 0 | 0 | 0 |
| Weymouth,f | 0 | 0 | 0 | Gibeau,f | 2 | 1 | 5 |
| Wind,f | 0 | 0 | 0 | Bassin,f | 5 | 2 | 12 |
| Curtin,f | 0 | 0 | 0 | Gregorio,f | 3 | 1 | 7 |
| Kelley,f | 1 | 0 | 2 | Petrosky,c | 0 | 2 | 2 |
| Duff,f | 1 | 0 | 2 | Zoja,g | 0 | 1 | 1 |
| Beckwith,f | 0 | 0 | 0 | Nau,g | 1 | 0 | 2 |
| Kelley,c | 3 | 0 | 6 | Frank,g | 0 | 0 | 0 |
| Murray,g | 2 | 1 | 5 | Nolan,g | 2 | 1 | 5 |
| McNeely,g | 3 | 0 | 6 | Bassin,f | 2 | 0 | 4 |
| Wilson,g | 4 | 1 | 9 | | | | |
| Beckwith,g | 4 | 2 | 10 | Totals | 15 | 8 | 38 |
| Gilman,g | 1 | 0 | 2 | | | | |
| Kelley,g | 1 | 0 | 2 | | | | |
| Totals | 20 | 4 | 44 | | | | |

Referee—Murray. Umpire—Brennan.

## Tilden to Retire Next Year, Vines Believes

Pasadena, Calif., Jan. 28 (AP).—Ellsworth Vines, professional tennis player, said today he believes "Bill" Tilden will retire next year.

He's getting pretty old, and, although he still plays a bang-up game, he finds that his legs do not hold up sufficiently to stand the hardships of professional touring," Vines said.

## Gave Players Drinks, Says Meanwell

### Considered It No Violation, Wisconsin Director Tells Probers.

*By the Associated Press.*

MADISON, Wis., Jan. 28.—Athletic Director Walter Meanwell, of the University of Wisconsin, testified tonight he "did not consider it breaking a rule" when he gave two football players whisky after a game last season.

Meanwell, key figure in the athletic department upheaval at Wisconsin, was on the stand for five hours at the regents' inquiry into department conditions and friction between himself and Dr. Clarence Spears, football coach.

Meanwell said he gave a drink in 1935 to Jim Nellen, a player, because he seemed "depressed over the defeat." He said he gave a drink to John Golemgeske, football captain-elect, after the trainer had asked for a stimulant, explaining Golemgeske had a cold.

After hearing Meanwell's testimony, the committee decided to reconvene February 6, when Spears, Trainer Bill Fallon and others will be heard.

When the regents turned the inquiry into the petition for Spears' removel, which Golemgeske said the director encouraged, Meanwell stated that Golemgeske came to his office and said "Spears is a rotten coach."

The director testified that the discussion immediately became a criticism of coaching methods, and that he thought he did the proper thing in advising Golemgeske to have the players come to him (Meanwell) with their complaints or to sign a statement.

Meanwell said one of the greatest troubles in the athletic situation is that the athletic council does not have to accept the director's recommendation for members of the coaching staff.

He said he had a difficult time with the appointment of Harold Foster as basketball coach in 1934, and that in his opinion the technical judgment of the director should be accepted by the council.

## Commission Bars 2 in Doping Case

*By a Staff Correspondent.*

Hialeah Park, Miami, Jan. 28.—The racing commission today at the conclusion of a hearing ruled off B. Davidson and Thomas Hurley from all Florida tracks for life. Davidson and Hurley were charged with administering caffeine to the horse, Pay Rack, on January 11, and again on January 24, the horse being scratched by the stewards on the latter date and the saliva test taken.

Davidson and Hurley were represented by counsel, and did not deny the confession both had previously made admitting their guilt in stimulating Pay Rack with caffeine. Both men were arrested following the hearing by county officials, to be held for violation of the racing law, which provides, "Any person who shall stimulate or depress a horse for the purpose of affecting the result of a race shall be guilty of a felony."

## Ramey Outpoints Cool.

New York, Jan. 28 (AP).—Wesley Ramey, clever Grand Rapids, Mich., lightweight, decisively outpointed Eddie Cool, of Philadelphia, in a 10-round bout at the Broadway arena tonight. Ramey won the unanimous decision of the referee and two judges. Ramey weighed 134¼, Cool 135.

## Other Clubs Are Hardly To Blame

### Rival Owners Readily Took Advantage of Mack's Auction.

### $1,000,000 in Talent Unloaded Since Pennant Reign.

By Alan Gould

*Associated Press Sports Editor.*

NEW YORK, Jan. 28.—The demolishment of the celebrated House of Mack, now rapidly nearing completion, probably has achieved the purpose of pulling its proprietors "out of the red," but it leaves a bundle of trouble on the doorstep of the American League for some time to come.

Not even the spectacular rally of the Red Sox, the A's No. 1 buyer, has obscured the fact that to all intents and purposes the league will operate this year on a seven-club basis, from the box-office standpoint. No boycott will be needed to keep the fans away from Shibe Park and there is hardly likely to be any excitement aroused by the Athletics on the road.

**Nearly Complete.**

The disposal this week of two pitching veterans on the A's roster, George Blaeholder to Cleveland and Roy Mahaffey to St. Louis, indicates the work of razing the once-proud world championship structure is getting down to the ground floor.

The fact that both deals were announced first by the purchasers testifies to the extent of the rupture in Philadelphia, where criticism of Mr. Mack's policies developed an open break in his relations with newspapermen.

If the A's will come down a bit in their price they probably can sell the few remaining marketable chattels. They include Frank (Pinky) Higgins, third baseman wanted by the Yankees, and Wally Moses, brilliant young outfielder. The escape of either or both of these surviving inmates would leave the House of Mack with the most obscure collection of talent under contract to any club in either major league.

**Took Quick Advantage.**

Perhaps no tears need be shed for any of the parties involved, inasmuch as the several club owners seeking to strengthen their lineups readily took advantage of Mack's wholesale auction. The liability with which the magnates are faced in Philadelphia, in other words, is strictly of their own free doing.

In the four years elapsed since the Athletics finished a three-year pennant reign, Connie Mack has unloaded close to $1,000,000 worth of ball players.

It is estimated conservatively that the A's received $750,000 in cash for a dozen stars, as follows: $200,000 from Chicago for Simmons, Dykes, Haas and Earnshaw; $100,000 from Detroit for Cochrane; $150,000 from Boston for Grove, Walberg and Bishop; $300,000 from Boston for Foxx, Cramer, McNair and Marcum. Minor deals involved nearly a dozen additional players.

**Talent Negligible.**

So negligible has been the window dressing in all these deals that there remain few traces of talent received along with the cash. On the 1936 A's roster are such acquisitions from Boston as Gordon Rhodes and Henry Johnson, pitchers; George Savino, catcher; Rabbit Warstler and Al Niemiec, infielders. Thirteen of the 36 players listed to report at Fort Myers, Fla., on March 1 were free agents when they signed with the A's.

Not to be lost sight of is the fact that two of the men turned loose, Mickey Cochrane and Jimmy Dykes, have demonstrated extraordinary capacity for leadership on the field, while Eddie Collins, an earlier product of the House of Mack, is the general manager of the Red Sox.

## Landis to Florida.

Chicago, Jan. 28 (AP).—Kenesaw Mountain Landis, 69-year-old commissioner of baseball, will leave for Bellaire, Fla., tomorrow to recuperate from a recent throat operation.

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## *'Cut Out Comedy,' First Edict Of Daffy Dodgers' New Chief*

*By the United Press.*

NEW YORK, Jan. 28.—Flatbush was flabbergasted, and consternation gripped both banks of the Gowanus tonight after John Martin Fitzhugh Gorman made his first thundering proclamation as brand new business manager of the Brooklyn Dodgers.

"Let's cut out the comedy and get down to serious baseball," barked the amply initialed Mr. Gorman, a slender, bespectacled chap who parts his brown hair in the middle—but who is a very rugged individual, withal.

"You asked for my policies," continued J. M. F. G. "Well here is the most important one. As business manager, I will use all my influence to make the Brooklyn Dodgers more famous for their pepper, fight and brilliant play than for their clowning and buffoonery. Our watchword will be: Let's cut out the comedy."

These radical utterances virtually pinned back the ears of his audience, a sizable band of reporters and photographers who had gathered in the Ebbets Field offices to record Gorman's policies and profile for the Nation's fans. He had just been appointed to the post vacated not long ago by ancient Bob Quinn. Bob resigned to become president of the Boston Braves, Broncos, etc.

The audience was electrified by the audacity of the 39-year-old man in the double-breasted brown suit.

His temerity was breath-taking, indeed, even in imagining Casey Stengel's daffodils—the funny boys of Flatbush—playing ball in such able and spirited fashion as to evoke admiration instead of belly laughs from the customers. No longer would three runners convene joyously on one base. No longer would three outfielders play Alphonse and Gaston as the pellet floated to the greensward among them. No longer would infielders fling the pill with abandon into the convulsed stands while the runner trotted home. Alas, no—the art of Babe Herman and his brother buffoons would be sacrificed for ability.

And had Mr. Gorman any other policies? Yes, indeed! Mr. Gorman advocated a back-to-the-farm movement for the Dodgers. He believed in developing a farm system of their own, so that they could bring up their own players instead of buying them at fancy prices from other clubs. The Dodgers now have only one farm—at Allentown, Pa. But the new business manager expects to have working agreements with three others before the season opens. Also he would beautify Ebbets Field to make it more attractive for the fans.

## Alvin Crowder Signs; Predicts Tiger Victory

Winston-Salem, N. C., Jan. 28 (AP).—"General" Alvin Crowder, veteran hurler of the Detroit Tigers and hero of the 1935 World Series, today signed his 1936 contract and predicted the Bengals would again win the world's championship.

The General did not disclose the terms of his contract, but said he was well satisfied.

Crowder said the Yankees would be the club to beat in asserting Detroit would have another pennant winner.

## Wells Is Appointed Line Coach at Yale

New Haven, Conn., Jan. 28 (AP).—Yale University announced tonight the appointment of Marshall Wells, line coach at Iowa State College at Ames, Iowa, as line coach of the Yale football team.

Wells, a graduate of the University of Minnesota in the class of '33, played tackle on the Gopher teams of 1930, 1931 and 1932. He was chosen as all-conference tackle in 1932, all-Western tackle the same year and had all-American mention in 1931 and 1932.

## Former Tiger Dies.

Dallas, Tex., Jan. 28 (AP).—Jerald T. Sowers, 36, former Detroit Tigers second baseman, died tonight, fourth victim of an auto collision Thursday night.

## Treest Beats Bath.

Chicago, Jan. 28 (AP).—Billy Treest, of Batavia, Ill., new Illinois thunderbolt, defeated Jank Bath, Fort Morgan, Colo., heavyweight protege of Jack Kearns, in a bruising 10-round battle in the Chicago Stadium tonight.

## Basketball Scores.

Morningside, 37; South Dakota State, 25.
Wyoming, 37; Colorado University, 30.
Eastern State Teachers, 23; Kentucky Wesleyan, 18.
North Carolina, 34; V. P. I., 26.
Indiana, 9; Slippery Rock, 26.
Alabama, 38; Mississippi, 33.
Yale, 44; Georgetown, 38.

## *Two Horses Finish as One at Hialeah*

Associated Press WIREPHOTO.

*Completely hidden, except for his hoofs, by the flying form of Senator D., which finished second, Mont Blanc (on rail) was awarded the purse in the first race at Hialeah yesterday. The judges deliberated long before making a decision in favor of the favorite after the nose finish.*

# Eastern, Trailing at Half, Rallies to Subdue Tech, 37 to 24

## Champs Take 20th Series Triumph

### Western Five Conquers Roosevelt, 26-21, for Second Place.

Interhigh Standings.

| | W. | L. | Pct. |
|---|---|---|---|
| Eastern | 5 | 0 | 1.000 |
| Western | 3 | 2 | .600 |
| Roosevelt | 2 | 3 | .400 |
| Central | 1 | 4 | .200 |
| Tech | 1 | 4 | .200 |

Results.

Eastern, 45; Tech, 25.
Western, 16; Roosevelt, 14.
Tech, 31; Central, 20.
Eastern, 36; Western, 24.
Roosevelt, 28; Central, 20.
Western, 30; Tech, 27.
Eastern, 63; Roosevelt, 33.
Roosevelt, 28; Western, 26.
Eastern, 35; Central, 30.
Eastern, 37; Tech, 24.
Western, 26; Central, 21.

By John R. Vosburgh.

EASTERN'S interhigh champs lost another first-half decision yesterday but they still pay off on the whole ball game, so the Lincoln Parkers this morning are possessors of an unbroken winning streak of 20 straight interhigh games. Tech was the victim this time, 37 to 24. The game was played at Roosevelt.

At the same time, Western was further entrenching itself in second place by giving Roosevelt's Rough Riders an impressive beating, 26 to 21, at Tech. With Eastern leading the parade with no losses, and Western again firmly established in the runner-up berth, the interhigh picture is now largely a copy of the 1935 final series standings.

Eastern scarcely looked the champion yesterday for the first two quarters at least. Much of the reason was due to the hustling Tech team which was playing its best basketball of the series.

**Eastern Takes Lead.**

The Maroon's fast stepping slowed down considerably, however, in the third quarter and, aided and abetted by the elimination by the referee of a couple of Tech's mainstays, Eastern changed the complexion of the contest radically. In fact, it changed a 19-16 Tech lead into a 27-19 Eastern lead.

Tech started off by taking a 4-0 lead and a 6-2 lead, but Eastern, taking advantage of its foul-shooting opportunities, came back to make it 6-6 at the end of the first quarter, although scoring but one basket from the floor.

Tech was going top-speed, and four baskets in a row by Jimmy Vermillion, Horace Lowe, Vermillion and Bill Rea contributed largely to giving the Maroon a 15-12 lead at half-time. Tech continued to set the pace in the third quarter, going to 18-13. Dope Dean, ace of the champs, was having a tough time finding the basket.

**Champs Get Started.**

The champs finally started going places after Capt. George Hahn had sunk a long one to give Tech a 19-to-16 lead and it was all Eastern from that point. Unfortunately, some conservative officiating by well-meaning Frankie Sumner resulted in Hahn going out of the game on four personals and Lowe being expelled from the game for a foul which the official, for some reason, considered unsportsmanlike.

All this time Eastern was knocking off points in quick succession with young Buddy Quantrille and Chick Hollidge scoring all the points. From the short end of a 19-to-16 count the two lanky leather shooters were swishing the net to send Eastern to a 31-to-20 lead. Tech apparently had sealed its doom with that nineteenth point.

The Western-Roosevelt game saw the two teams meeting with second place in the series hanging in the balance. Both were tied for the berth. Western had toppled the Rough Riders in the first game, but Roosevelt's decisive 30-to-18 win over Central had installed it a slight favorite to win.

**Western Comes Back.**

It started off by taking an 8-to-5 lead in the first quarter, but with Hop Lomax and Paul Borden sinking long shots, Western came back and took a lead early in the second quarter which it never relinquished. The red team led, 11 to 9, at half time, had stretched the difference to 21 to 13, going into the last quarter.

Frank Bailey brought Roosevelt back in the running with two long shots to make it 22 to 19, bu. Western drew away under the combined scoring power of Lomax and Capt. Gerry Burns to sail to a well-earned win and second place in the series.

| Western. | G | FG | P | Roosevelt. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Daly,f | 2 | 1 | 5 | Kolius,f | 2 | 5 | 9 |
| Schultz,f | 1 | 2 | 4 | Thompson,f | 1 | 2 | 4 |
| Burns,f | 3 | 0 | 6 | Coakley,f | 0 | 0 | 0 |
| DeWitt,c | 0 | 0 | 0 | Beamer,c | 1 | 1 | 3 |
| Borden,c | 2 | 1 | 5 | Bailey,g | 2 | 0 | 4 |
| Lomax,g | 2 | 2 | 6 | Posel,g | 0 | 0 | 0 |
| Edmonston,g | 0 | 0 | 0 | Silverman,g | 0 | 1 | 1 |
| Wells,g | 0 | 0 | 0 | Comer,g | 0 | 0 | 0 |
| Totals | 10 | 6 | 26 | Totals | 6 | 9 | 21 |

Referees—Keppel and Kessler.

| Eastern. | G | FG | P | Tech. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Hollidge,f | 4 | 5 | 13 | Merchant,f | 0 | 2 | 2 |
| Buchholtz,f | 3 | 1 | 7 | Myers,f | 1 | 0 | 2 |
| Quantrille,f | 3 | 2 | 8 | Vermillion,f | 2 | 2 | 6 |
| Shaner,c | 0 | 1 | 1 | Pickett,c | 1 | 0 | 2 |
| Dean,g | 2 | 3 | 7 | Lowe,c | 2 | 0 | 4 |
| Scheible,g | 0 | 1 | 1 | Rea,g | 3 | 0 | 6 |
| Colley,g | 0 | 0 | 0 | Italiano,g | 0 | 0 | 0 |
| | | | | Hahn,g | 0 | 2 | 2 |
| Totals | 12 | 13 | 37 | Totals | 9 | 6 | 24 |

Referees—Enright and Sumner.

## Racing Selections

Fair Grounds.
(For fast track.)
1—Whipowill, Miles Standish, Imperial Pal.
2—Late News, Mount Washington, Sir Kai.
3—Phyllis R., Imperial Ann, Harem Queen.
4—Pep Talk, Sergeant Al, Silver Palm.
5—Empress Wu, Sure Gamble, Jambalaya.
6—Thistle Jock, Oldfield, Lady Federal.
7—Gay Bird, Lord Dean, Port O'Play.
8—Seymour, Donie, Potion.
Best bet—Empress Wu.
—Louisville Times (P).

Alamo Downs.
(For fast track.)
1—Heavy Sugar, Pridie, Carnival.
2—Teeter Totter, Bill Lutz, Golden Saint.
3—Bianbee, Altena, Marabou.
4—Overshoes, Redina, Skippy McGee.
5—Exchange Club, Come Home, Masked Clown.
6—Pompous Genie, Ladine, Black Peter.
7—Hoptoit, Gay Dream, La Salle.
8—More Pep, Free Advice, Runsler.
Best bet—Overshoes.
—Louisville Times (P).

Santa Anita.
(For fast track.)
1—Sun Spice, Denbigh, Phonologist.
2—Flare Up, Lubank, Only Daughter.
3—Ariel Tempest, Early Hour, Panaway.
4—Manager Bill, Behemoth, Beverly Hills.
5—Forewarned, Drombo, Erebus.
6—Crystal Prince, Mickeys Man, Cold Water.
7—Hell Image, Jockwell, Far and Fast.
8—Proud Hills, Fair Billy, Seths Hope.
Best bet—Manager Bill.
—Louisville Times (P).

## "Done Me Dirt," Cox Says of Ernie

### Wrestler Demands New Referee for Match.

"He done me dirt," asserted Joe Cox, referring to Ernie Dusek.

Joe's remarks were prompted by the fact that he is engaging in a re-match with Ernie at Turner's Arena next Friday night—and is demanding a new referee.

"He done me much dirt," Cox insists vehemently. "Ernie had a large and very rough bandage around his elbow the last time we met—if you'll remember—and he kept rubbing it across my eyes.

"After about 10 minutes of this I wasn't able to see nuttin'. He done me dirt. Referee Benny Bortnick shouldda disqualified him. Come to think of it, Bortnick done me dirt, too. I can't have a new opponent, but I can have a new referee—so I won't be done dirt twice in the same rasslin' match."

Promoter Joe Turner is negotiating for the services of a Baltimore referee—one Cyclone (Big Wind) Burns.

## G. U. Freshmen Top Central, 41 to 35

### Six Men Are Put Out of Wild Game; Riofski High Scorer.

IN a hectic contest in which six men were put out of the game, four for personal fouls and two for unnecessary roughness, the Georgetown Freshmen gave Central High's basketball team a 41-35 beating yesterday at the Central High gymnasium.

The contest was not more than six minutes old before Billy Vermillion, Central forward, had set some kind of a record by committing four personals to eliminate himself from the game. Sam Fox, of Central, and Genderson, of the Frosh, were expelled for unnecessary roughness. Other casualties included Don Jones, Central star, and Frank and Murphy, of the Freshmen, all of whom drew expulsion for four personals apiece.

**Frosh Take Lead.**

The Freshmen took an early lead and completely demonstrated their superiority to the finish, protecting their half-time advantage of 26-16 comfortably with Riofski and Murphy contributing 12 and 10 points apiece. Gay Edelin, former All-High star at Eastern accounted for 5 points for the yearlings.

Gerstenfeld took the scoring laurels for Central with 9 points, with Fones contributing 8.

| Central. | G | FG | P | G't'n Frosh. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Fones,f | 3 | 2 | 8 | Edelin,f | 2 | 1 | 5 |
| Hergster,f | 0 | 0 | 0 | Bizet,f | 0 | 0 | 0 |
| Saffran,f | 2 | 0 | 4 | Riofski,f | 6 | 0 | 12 |
| G'tenfeld,f | 4 | 1 | 9 | Murphy,c | 4 | 2 | 10 |
| Poole,f | 3 | 0 | 6 | Genderson,c | 0 | 2 | 2 |
| Thompson,c | 3 | 1 | 7 | Frank,g | 1 | 0 | 2 |
| Fox,g | 0 | 0 | 0 | Bertrand,g | 1 | 0 | 2 |
| Vermillion,g | 0 | 1 | 1 | Rice,g | 2 | 2 | 6 |
| | | | | Durkin,g | 1 | 0 | 2 |
| Totals | 15 | 5 | 35 | Totals | 17 | 7 | 41 |

Referee—Simpson.

### Swimming Meet Set.

The Western High School swimmers will meet Mercersburg Academy in Mercersburg, February 1, it was announced yesterday by officials of the latter school. The meet will take the place of one Mercersburg had scheduled with the Penn State freshmen.

### Hialeah Park Entries.

By the Associated Press.

FIRST RACE—Six furlongs; purse, $800; claiming; for 3-year-olds and upward.

| No. | P.P. | Horse and Jockey. | Wt. | Odds. |
|---|---|---|---|---|
| 11 | 1 | Pinluck (Steffen) | 109 | 30-1 |
| 12 | 2 | Kerokee (G. Watson) | 100 | 10-1 |
| 7 | 3 | Zulu Lad (Landolt) | 111 | 15-1 |
| 8 | 4 | Lady Couvin (Westrope) | 104 | 10-1 |
| 9 | 5 | †M. J. Brennan (Merritt) | 110 | 4-1 |
| 10 | 6 | Lipton (Wall) | 111 | 6-1 |
| 1 | 7 | Fervid (Porter) | 108 | 7-2 |
| 2 | 8 | General A. (Stout) | 112 | 15-1 |
| 3 | 9 | *Tramway (Fallon) | 92 | 15-1 |
| 4 | 10 | *Epibeau (Jackson) | 106 | 6-1 |
| 5 | 11 | Flowery Lady (Stafford) | 106 | 4-1 |
| 6 | 12 | †Kawagoe (Arcaro) | 112 | 4-1 |

†W. N. Adrians and Mrs. E. D. Jacobs entry.

SECOND RACE—Three furlongs; purse, $800; claiming; for 2-year-olds.

| | | | | |
|---|---|---|---|---|
| 11 | 1 | Amhurst (Gilbert) | 114 | 20-1 |
| 12 | 2 | Hatty (J. Renick) | 114 | 6-1 |
| 13 | 3 | Silver Braid (S. Renick) | 110 | 30-1 |
| 14 | 4 | Elector (C. Hanford) | 110 | 30-1 |
| 7 | 5 | Dark Friend (Moser) | 114 | 7-2 |
| 8 | 6 | Albino (Wright) | 110 | 8-1 |
| 9 | 7 | Oddesa Girl (Arcaro) | 110 | 6-1 |
| 10 | 8 | Legion (R. Watson) | 110 | 20-1 |
| 1 | 9 | Patti (Arcaro) | 113 | 4-1 |
| 2 | 10 | Chanting (Horn) | 113 | 20-1 |
| 3 | 11 | Maestrom (Litzenberger) | 107 | 20-1 |
| 4 | 12 | Pegotty Ann (Steffen) | 112 | 6-1 |
| 5 | 13 | Who (Malley) | 107 | 6-1 |
| 6 | 14 | Baron Lynn (Porter) | 110 | 6-1 |

THIRD RACE—Seven furlongs; purse, $1,000; handicap, Grade C; for 3-year-olds and upward.

| | | | | |
|---|---|---|---|---|
| 12 | 1 | Ashen (Gilbert) | 112 | 6-1 |
| 8 | 2 | Greek Idol (Fallon) | 100 | 30-1 |
| 9 | 3 | Foreign Legion (S.Renick) | 108 | 15-1 |
| 10 | 4 | Den Skilling (Stafford) | 111 | 8-1 |
| 11 | 5 | Chance King (Workman) | 122 | 10-1 |
| 1 | 6 | Chimney Top (C.Hanford) | 110 | 10-1 |
| 2 | 7 | Night Serge (Rainey) | 114 | 2-1 |
| 3 | 8 | Ten Law (Meade) | 102 | 12-1 |
| 4 | 9 | Tell Why (Arcaro) | 110 | 20-1 |
| 5 | 10 | Motley (R. Watson) | 118 | 12-1 |
| 6 | 11 | My Purchase (Wall) | 105 | 20-1 |
| 7 | 12 | St. Moritz (Stout) | 108 | 8-1 |

FOURTH RACE—Seven furlongs; purse, $1,200; handicap, Grade B; for 3-year-olds and upward.

| | | | | |
|---|---|---|---|---|
| 7 | 1 | Old Story (Litzenberger) | 110 | 8-1 |
| 8 | 2 | Semaphore (Wall) | 109 | 5-1 |
| 2 | 3 | Don Guzman (Stout) | 108 | 8-1 |
| 1 | 4 | Judge Leer (Arcaro) | 112 | 8-1 |
| 3 | 5 | Brindle (Meade) | 107 | 8-1 |
| 4 | 6 | Galmica (Fallon) | 98 | 10-1 |
| 5 | 7 | Laughing Sun (Malley) | 118 | 5-2 |
| 6 | 8 | Beaver Dam (M. Garner) | 112 | 4-1 |

FIFTH RACE—Seven furlongs; purse, $1,200; handicap, Grade B; for 3-year-olds and upward.

| | | | | |
|---|---|---|---|---|
| 6 | 1 | Microphone (Merritt) | 122 | 3-1 |
| 7 | 2 | Indiantown (Litzenberger) | 110 | 10-1 |
| 2 | 3 | Warren Jr. (Arcaro) | 109 | 6-1 |
| 1 | 4 | Cheshire (Steffen) | 108 | 8-1 |
| 3 | 5 | Spixi (C. Hanford) | 114 | 6-1 |
| 4 | 6 | Great Haste (R. Watson) | 111 | 6-1 |
| 3 | 7 | Brown Feathers (J.R'ick) | 111 | 6-1 |
| 5 | 8 | Chance Ray (Malley) | 114 | 4-1 |

SIXTH RACE—Seven furlongs; purse, $1,500; handicap, Grade A; for 3-year-olds and upward.

| | | | | |
|---|---|---|---|---|
| 6 | 1 | Zuni (G. Watson) | 101 | 30-1 |
| 7 | 2 | †Nectarine (J Renick) | 107 | 7-2 |
| 8 | 3 | Rock X. (Pollard) | 114 | 6-1 |
| 9 | 4 | Sailor Beware (Steffen) | 107 | 5-1 |
| 10 | 5 | Late Date (Westrope) | 113 | 20-1 |
| 11 | 6 | ‡Chancer (S. Renick) | 102 | 6-1 |
| 1 | 7 | ‡Quel Jeu (Malley) | 113 | 6-1 |
| 12 | 8 | James City (Dabson) | 104 | 10-1 |
| 2 | 9 | Ladfield (Arcaro) | 122 | 4-1 |
| 3 | 10 | Klevex (Litzenberger) | 110 | 10-1 |
| 4 | 11 | Go Quick (Stout) | 110 | 10-1 |
| 5 | 12 | †Top Dog (King) | 116 | 7-2 |

†Mrs. E. Denemark entry.
‡R. L. Gerry and Arden Farms entry.

SEVENTH RACE—One mile; purse, $1,000; claiming; for 3-year-olds.

| | | | | |
|---|---|---|---|---|
| 12 | 1 | Crinoline (J. Renick) | 108 | 6-1 |
| 10 | 2 | *Lollies (Kastner) | 100 | 15-1 |
| 11 | 3 | Sun Camp (S. Renick) | 109 | 30-1 |
| 6 | 4 | Tragedian (Stout) | 108 | 12-1 |
| 7 | 5 | *So High (Barba) | 101 | 20-1 |
| 8 | 6 | *Pretty Busy (Jackson) | 108 | 3-1 |
| 9 | 7 | *Trujillo (I. Hanford) | 107 | 30-1 |
| 1 | 8 | Johnny Cake (Pollard) | 113 | 6-1 |
| 2 | 9 | Emer J. Merritt | 105 | 20-1 |
| 3 | 10 | *Maj. Greenock (Phillips) | 103 | 6-1 |
| 4 | 11 | *Thumbs Down (Coffman) | 107 | 7-2 |
| 5 | 12 | Oriental Miss (Litzen'ger) | 107 | 30-1 |

EIGHTH RACE—One and one-eighth miles; purse, $800; claiming; for 4-year-olds and upward.

| | | | | |
|---|---|---|---|---|
| 5 | 1 | *Integrity (Phillips) | 115 | 6-1 |
| 6 | 2 | Gannon (Steffen) | 115 | 20-1 |
| 7 | 3 | *Periodic (Kastner) | 108 | 10-1 |
| 8 | 4 | *Silent Don (Fallon) | 101 | 10-1 |
| 9 | 5 | Parity (R. Watson) | 117 | 10-1 |
| 10 | 6 | Mettle (Madeley) | 113 | 6-1 |
| 11 | 7 | Capa Blanca (Arcaro) | 117 | 30-1 |
| 12 | 8 | *Chatterfol (I. Hanford) | 112 | 6-1 |
| 4 | 9 | Sparkdale (Stout) | 111 | 8-1 |
| 3 | 10 | Treasure Ship (Delara) | 118 | 8-1 |
| 2 | 11 | Ukraine (Wright) | 108 | 6-1 |
| 1 | 12 | *Belle Fille (Coffman) | 110 | 4-1 |

Weather, clear; track, fast.

## Feather Title Shot Hinges On $2,500

### Baby Arizmendi Must Post Money Today or Lose Chance for Crown.

By the Associated Press.

NEW YORK, Jan. 28.—Unless Baby Arizmendi can raise $2,500 in the next 24 hours, Mike Belloise, of New York, and Everett Rightmire, of Chicago, will fight it out for the "world's featherweight title" at the Star Casino here April 19 at a $2.50 top.

The New York State Athletic Commission today gave Cal Working, Arizmendi's manager, until tomorrow to post $2,500 as assurance that the Mexican will fight the winner of Belloise-Rightmire fight for recognition in New York, Illinois and California as the 126-pound champion.

Working, who had asked permission for his fighter to meet Lou Ambers in an over-the-weight bout February 7 in Madison Square Garden, protested he was unable to raise the money.

"Then we will not let you meet fighters in other classes unless you withdraw Arizmendi from the featherweight division," said Chairman John J. Phelan, "and we'll recognize the Belloise-Rightmire winner as champion of the world."

Willy Brown, matchmaker for the Star Casino, said that both Rightmire and Belloise, survivors of a tournament to pick an opponent for Arizmendi, had agreed to fight for him and that if the bout was to be for the title, the commission could consider it made.

"And," said Willy, proudly, "I'll raise my top to $2.50."

## Episcopal Downs G. U. Prep, 32-16

Alexandria, Va., Jan. 28.—Episcopal High easily outpointed the Georgetown Prep basketball team here this afternoon at the Hilltop, winning 32 to 16.

"Mousey" McCandlish was the star for Episcopal. He accounted for 8 of his team's points.

Byrd, right forward for the Garret Park outfit, was the visitors' best man. He tallied four times from the floor and one foul shot for 9 points.

Episcopal journeys to Washington tomorrow afternoon for a game with Roosevelt.

| Episcopal. | G | FG | P | G't'n Prep. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Harman,f | 2 | 1 | 5 | Byrd,f | 4 | 1 | 9 |
| Drayton,f | 3 | 0 | 6 | O'Sh'nessy,f | 1 | 1 | 3 |
| McC'dlish,f | 3 | 2 | 8 | Cummings,c | 0 | 1 | 1 |
| Melvin,f | 1 | 0 | 2 | Sheehan,g | 0 | 0 | 0 |
| Goodwin,c | 1 | 2 | 4 | Daily,g | 0 | 2 | 2 |
| Bradfield,c | 0 | 0 | 0 | Murray,g | 0 | 0 | 0 |
| Howell,g | 0 | 1 | 1 | Higgins,g | 0 | 1 | 1 |
| Woolfolk,g | 2 | 0 | 4 | H'mbaugh,g | 0 | 0 | 0 |
| Royall,g | 1 | 0 | 2 | Nurre,g | 0 | 0 | 0 |
| Dillard,g | 0 | 0 | 0 | | | | |
| Totals | 13 | 6 | 32 | Totals | 5 | 6 | 16 |

### Southeast Center League.

| Epworth. | G | FG | P | Sig. Mu Sig. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Ferris,f | 3 | 1 | 7 | W.Feltner,f | 3 | 2 | 8 |
| J.Biggs,f | 0 | 0 | 0 | Melvin,f | 2 | 0 | 4 |
| Brown,f | 3 | 0 | 6 | P.Haskell,c | 2 | 0 | 4 |
| Czech,f | 4 | 1 | 9 | F.Haskell,g | 1 | 0 | 2 |
| D.Biggs,c | 3 | 0 | 6 | A.Feltner,g | 1 | 1 | 3 |
| Parsons,g | 0 | 0 | 0 | | | | |
| Bitters,g | 0 | 0 | 0 | | | | |
| Totals | 13 | 2 | 28 | Totals | 9 | 3 | 21 |

| Epworth. | G | FG | P | G. P. O. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Brown,f | 3 | 0 | 6 | Myskowski,f | 2 | 1 | 5 |
| Czech,f | 3 | 1 | 7 | Madigan,f | 1 | 0 | 2 |
| Ferris,f | 9 | 2 | 20 | Coon,c | 1 | 0 | 2 |
| B.Biggs,c | 1 | 0 | 2 | Zech,c | 0 | 0 | 0 |
| J.Biggs,g | 2 | 0 | 4 | Buckle,g | 4 | 0 | 8 |
| Bitters,g | 1 | 0 | 2 | Browning,g | 0 | 0 | 0 |
| Parsons,g | 0 | 0 | 0 | Paxton,g | 2 | 1 | 5 |
| | | | | Clar,g | 2 | 2 | 6 |
| Totals | 19 | 3 | 41 | Totals | 12 | 4 | 28 |

| Navy Yard. | G | FG | P | Eagles. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Boyle,f | 2 | 1 | 5 | Hoffman,f | 1 | 3 | 5 |
| Dantnano,f | 2 | 0 | 4 | DeLisio,f | 0 | 3 | 3 |
| Newell,c | 0 | 0 | 0 | DePro,c | 3 | 1 | 7 |
| Heflin,g | 4 | 0 | 8 | Wood,g | 0 | 0 | 0 |
| Rauscher,g | 0 | 0 | 0 | Severn,g | 1 | 0 | 2 |
| | | | | Millar,g | 1 | 0 | 2 |
| Totals | 8 | 1 | 17 | Totals | 7 | 8 | 22 |

| Calvary. | G | FG | P | Mt. Pleasant. | G | FG | P |
|---|---|---|---|---|---|---|---|
| McQueen,f | 2 | 1 | 5 | Kline,f | 0 | 0 | 0 |
| Stevens,f | 3 | 2 | 8 | Hodges,f | 0 | 0 | 0 |
| Alkire,c | 1 | 0 | 2 | Ickes,f | 0 | 0 | 0 |
| Ryan,g | 1 | 0 | 2 | White,c | 3 | 0 | 6 |
| Elliott,g | 1 | 0 | 2 | Lawless,g | 0 | 0 | 0 |
| Cheston,g | 1 | 0 | 2 | Herbert,g | 4 | 0 | 8 |
| | | | | Weden,g | 0 | 0 | 0 |
| Totals | 10 | 1 | 21 | Totals | 7 | 0 | 14 |

### AAA Teams Active.

Three games featuring Agriculture Department teams will be played at the George Washington University gym Saturday night. The Agriculture girls will meet a team from Atlantic City, the Flashes will face the Soil Emergency team and the seniors will meet Jewish Community Center.

### Fair Grounds Entries.

By the Associated Press

FIRST RACE—Six furlongs; purse, $500; claiming; for 3-year-olds.

| | | | | | |
|---|---|---|---|---|---|
| 1 | *Old Dominion | 106 | 6 | *Sourdine | 107 |
| 2 | Imperial Pal | 113 | 7 | House Warmer | 109 |
| 3 | My Gem | 113 | 8 | *Fairest Flag | 107 |
| 4 | *Miles St'dish | 108 | 9 | Guess | 108 |
| 5 | Whipowill | 117 | 10 | Pantaur | 113 |

SECOND RACE—Six furlongs; purse, $500; claiming; for 4-year-olds and upward.

| | | | | | |
|---|---|---|---|---|---|
| 1 | Sir Kai | 114 | 10 | *Liberty Oak | 113 |
| 2 | *Seven Up | 113 | 11 | *Onside | 113 |
| 3 | *Porter Call | 113 | 12 | *Just High | 113 |
| 4 | *Die Hard | 101 | 13 | *Justice B. | 101 |
| 5 | Zipalong | 118 | 14 | *Royal Pur'ase | 108 |
| 6 | *Specs | 105 | 15 | *Redwick | 101 |
| 7 | Inspection | 109 | 16 | Late News | 116 |
| 8 | Mt. Washing'n | 114 | 17 | Catchall | 116 |
| 9 | *Cooney | 112 | 18 | Fun | 106 |

THIRD RACE—Five and one-half furlongs; purse, $500; claiming; for 3-year-old fillies.

| | | | | | |
|---|---|---|---|---|---|
| 1 | Royal Image | 110 | 10 | Chi Chi | 110 |
| 2 | Imperial Ann | 110 | 11 | Item | 110 |
| 3 | *Call Money | 105 | 12 | *We Will | 105 |
| 4 | *Seven Colors | 105 | 13 | Harem Queen | 110 |
| 5 | Phyllis R. | 110 | 14 | Bossy Miss | 110 |
| 6 | Grand Flare | 110 | 15 | *Nellie Bane | 105 |
| 7 | Lingrosa | 110 | 16 | Moonsail | 110 |
| 8 | *Pinmar | 105 | 17 | Irene Geary | 110 |
| 9 | *Worthabet | 105 | 18 | *Sunnya | 105 |

FOURTH RACE—Three furlongs; purse, $500; for 3-year-olds.

| | | | | | |
|---|---|---|---|---|---|
| 1 | †Whiscenda | 118 | 5 | Miss Marlboro | 111 |
| 2 | Debate | 118 | 6 | Silver Palm | 114 |
| 3 | †Pep Talk | 118 | 7 | Sergeant Al | 122 |
| 4 | Blinkem | 111 | | | |

†E. K. Bryson entry.

FIFTH RACE—One mile and a sixteenth; purse, $500; claiming; for 4-year-olds and upward.

| | | | | | |
|---|---|---|---|---|---|
| 1 | Sure Gamble | 108 | 10 | Count Adria | 113 |
| 2 | *Later On | 108 | 11 | *Insomnia | 101 |
| 3 | Tenless | 110 | 12 | *Portam | 107 |
| 4 | Carsono | 112 | 13 | Wind Song | 103 |
| 5 | Son Richard | 113 | 14 | *Empress Wu | 109 |
| 6 | Southland Lad | 116 | 15 | *Jambalaya | 109 |
| 7 | Just Mrs. | 107 | 16 | Thunder Lass | 101 |
| 8 | Two Brooms | 108 | 17 | *French Maid | 106 |
| 9 | *Jean Brown | 103 | 18 | Cain | 110 |

SIXTH RACE—One mile and 70 yards; purse, $600, for 4-year-olds and upward.

| | | | | | |
|---|---|---|---|---|---|
| 1 | Mech'nics Gold | 108 | 5 | *Lady Marlboro | 98 |
| 2 | Thistle Jock | 106 | 6 | *Busy Spain | 105 |
| 3 | *Burning Up | 100 | 7 | Lady Federal | 105 |
| 4 | Hickory Lad | 111 | 8 | Oldfield | 110 |

SEVENTH RACE—One mile and an eighth; purse, $500; claiming; for 4-year-olds and upward.

| | | | | | |
|---|---|---|---|---|---|
| 1 | Game Annie | 107 | 10 | *Imp'l Blondy | 103 |
| 2 | *Ruff Day | 108 | 11 | *Julius Jr. | 103 |
| 3 | *Gooseflesh | 100 | 12 | St. Omer | 103 |
| 4 | *Scout Chief | 109 | 13 | Golden Energy | 110 |
| 5 | Cresta Run | 114 | 14 | *Port o' Play | 105 |
| 6 | Gay Bird | 110 | 15 | Lord Dean | 110 |
| 7 | *South'd Post | 103 | 16 | Dug In | 105 |
| 8 | *Olive A. | 100 | 17 | *Jim Ned | 105 |
| 9 | Capt. Danger | 114 | 18 | Miss T. | 103 |

EIGHTH RACE—One mile and an eighth; purse $500; claiming; for 4-year-olds and upward.

| | | | | | |
|---|---|---|---|---|---|
| 1 | *Hey Flirt | 103 | 10 | Sultry | 114 |
| 2 | Lotta Airs | 108 | 11 | Bunny C. | 103 |
| 3 | Potion | 114 | 12 | *Tip Over | 108 |
| 4 | *Donie | 108 | 13 | *Hyklas | 105 |
| 5 | *Tidaholm | 106 | 14 | *Almadel Jr. | 108 |
| 6 | *Fire Mask | 104 | 15 | Muff | 110 |
| 7 | *Lommern | 106 | 16 | Blind Hills | 110 |
| 8 | Exceed | 106 | 17 | Seymour | 114 |
| 9 | Raffler Don | 110 | 18 | Lilac Bloom | 108 |

Weather cloudy; track fast.

## Arch McDonald Extolled

Post Staff Photo.

*Toastmaster Thomas Beavers, emphasizing his remarks with upraised arm, pays tribute to Radio Sports Broadcaster Arch McDonald (right) last night at the banquet tendered in McDonald's honor by M. G. Gibbs (center), president of the Peoples Drug Stores, at the Mayflower Hotel last night. Representatives of Washington newspapers and sports figures of the District joined in the tribute to McDonald.*

## Terrapins Entered In Trio of Races

The small but speedy band of Maryland trackmen entered in the Millrose A. A. games Saturday night will seek more than the one-mile relay honors, it was disclosed yesterday, when Coach Geary Epply announced that men have been entered in two additional events.

Joe Ryan, understudy to Earl Widmyer, Southern Conference sprint champion last year, will compete in the 50-yard handicap dash, and Coleman Headley, a vital cog in the mile relay team, will also run in the 1,000-yard race. Both are conceded good chances of winning on their recent practice trials, although they naturally will be regarded as underdogs.

## Scribe Gives Maryland's Boxing Mentor Second-Hand Tips on Prowess of Virginia

CAPT. JOHN W. HARMONY,
Boxing Coach,
University of Maryland.

Dear Jack,

My confrere, Bill McCormick, has just returned from some missionary work in the wilds of Virginia, where he saw the University of Virginia boxing team in action twice, one in defeat and then in victory, and he has a neat little stack of data concerning the Cavalier punching brigade in his notebook, along with the usual list of telephone numbers and addresses. Now, seeing as how your boys are so determined to whip Virginia Saturday night, I thought that you could use McCormick's memos to good advantage. I pass them along.

"In the 115-pound class Virginia has Johnny Simpson, a pretty fair defensive boxer but not up to the class of the rest of the team. Hits pretty well with a right, but is more or less a sucker for a left hook.

"125-pounds—George Cary, a very good right-hand puncher who likes to pin his opponent to the ropes and shoot lefts and rights until somebody drops. Probably not as good as Birmingham, or the Birmingham who fought against C. U., but is a constant threat. Not too polished; but a natural fighter. May develop into the class of the conference.

"135-pounds—Marion Brooks, one who has improved greatly since last year—his first on the varsity—and who rapidly is rounding into top boxing form all good Virginia boxers have. Will jab nicely, counterpunch when the fight is carried to him and stands toe to toe with the best when occasion demands. Punches very hard with a right.

"Virginia has Maynard (Mutt) Womer, conference champion and perhaps the best man on the team, fighting in the 145-pound class. Is a natural fighter who has all the polish only several years under Johnny LaRowe can give a boxer. His specialty is waiting for openings then tossing lefts and rights through it like a machine gun. When not firing both hands is a very cautious and skillful boxer.

"Mortimer Caplin is the 165-pounder—a polished boxer who never has shown as well as he should. Lacks just a little something, but usually fights better as the opposition gets better. Primarily a boxer.

If I may interpose here, Cap'n, I notice that you are drilling Mickey Lombardo to meet a southpaw, possibly figuring that the Cavaliers intend to use Bill McClung, the veteran left-hander. McCormick tells me, however, that McClung isn't in the best condition and that it is extremely doubtful if he will be sent to the post.

"Ray Schmidt is their light heavy. He is a squat, blond Dutchman who is hard to fathom as any southpaw (he is a southpaw, you know) and packs a great deal of authority in his left. He doesn't love tap with his right, either.

"Heavyweight, of course, is Freddy Cramer, conference champion. He shoots more punches than any other big man, but they are more or less slaps. After he slaps 'em a round or two they usually drop from sheer exhaustion."

Well, there it is, Jack. Take it or leave it. Although Bill isn't disclosing any vital information concerning LaRowe's boys (he's still trying for that "V"), I believe he has given you some valuable information, and I hope you use it to best advantage.

Your severest critic,
LEW ATCHISON.

### District Y Swimmers Defeat Baltimoreans

Taking five first places in eight events, the Washington Y. M. C. A. swimming team gave the Baltimore Y. M. H. A. natators a 42-to-33 defeat yesterday in the "Y" pool. It was the local team's fourth straight victory. The visitors took home a new record by propelling the 160-yard medley relay in 1:36.8 with Blumberg, Holland and Adler composing the trio.

### Olmsted Five Upsets G-Men Cagers, 31-28

Olmsted Grill, contenders for the District A. A. U. unlimited title, upset the dope last night at Roosevelt High by defeating Bureau of Investigation, 31-28. It was the Sleuths' first defeat in the Community Center League.

| Olmsted. | G | FG | P | Investigation. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Cross,f | 1 | 1 | 3 | Leverton,f | 5 | 2 | 12 |
| Reedy,f | 1 | 0 | 2 | Burgess,f | 0 | 0 | 0 |
| Sherman,f | 3 | 0 | 6 | Colley,c | 0 | 1 | 1 |
| McCarthy,c | 3 | 0 | 6 | Rice,c | 1 | 1 | 3 |
| Kemp,g | 1 | 2 | 4 | Thompson,g | 4 | 0 | 8 |
| Mitchell,g | 4 | 2 | 10 | Fletcher,g | 0 | 0 | 0 |
| Benham,g | 0 | 0 | 0 | Jones,g | 0 | 4 | 4 |
| Totals | 13 | 5 | 31 | Totals | 10 | 8 | 28 |

Referee—Devlin.

### Flynn Takes Lead.

Gene Flynn stepped into the lead in the District three-cushion tournament at Lewis-Krauss billiard parlors last night, winning eight games and losing two. He defeated Warren Oeke, 35-33 in 71 innings. Henry Blair forfeited to Frank Massey.

### Columbus Boxers Conquer Miamians

Continued from Page 18.

with a couple of right crosses to win his fight with ease. Grimm was finishing on his courage for he was well spent at the finish.

Johnny McKinney clinched the verdict for Columbus by winning over Al Palaima in the light-heavyweight engagement, which was rather slow and uninteresting. McKinney got over a couple of good belts with his right in the second and third that Palaima's infrequent left jabs failed to offset on the judges' score sheets.

115-pound class—Morse (C.) defeated King (technical knockout in 50 seconds of the second round).
125-pound class—Peterson (C.) defeated Robenson.
135-pound class—Shub (C.) defeated McLaughlin.
145-pound class—Tobias (M.) defeated Rawson.
155-pound class—Desch (C.) defeated Bujold (technical knockout in 1 minute and 40 seconds of third round).
165-pound class—Leonard (M.) defeated Grimm.
175-pound class—McKinney (C.) defeated Palaima.
Heavyweight—Wolcuff (M.) defeated Wolfe (technical knockout in 30 seconds of third round).

### Rinaldi, D. & H. Fives Clash for Cage Title

Tied for the lead at the end of the first half of the Heurich Cup Basketball League, the Rinaldi Tailors and the Delaware & Hudson quintets will meet next Tuesday night to decide the championship.

Games in the league tonight follow:

Senate vs. Coffey Sales; St. Mary Celtics vs. Rinaldi; Arcade vs. Little Tavern.

### Girls Community Center.

| Sherwood. | G | FG | P | G. A. O. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Adamson,f | 6 | 0 | 12 | Hedinger,f | 6 | 0 | 12 |
| E.Lewis,f | 2 | 0 | 4 | Hunt,f | 1 | 1 | 3 |
| Magnatto,c | 0 | 0 | 0 | Demmel,c | 0 | 0 | 0 |
| B.Lewis,sc | 0 | 0 | 0 | Spear,sc | 0 | 0 | 0 |
| Poston,g | 0 | 0 | 0 | Magarity,g | 0 | 0 | 0 |
| Fl'hauer,g | 0 | 0 | 0 | Goldon,g | 0 | 0 | 0 |
| Totals | 8 | 0 | 16 | Totals | 7 | 1 | 15 |

Referee—Totten.

| Nat. City. | G | FG | P | Lelands. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Albrecht,f | 0 | 0 | 0 | Lee,f | 6 | 1 | 13 |
| Ewers,f | 0 | 0 | 0 | Winkler,f | 6 | 1 | 13 |
| Davis,f | 9 | 4 | 22 | Jost,rf | 2 | 0 | 4 |
| Kubel,c | 0 | 0 | 0 | Roche,f | 1 | 0 | 2 |
| Berndorf,sc | 0 | 0 | 0 | Huff,c | 0 | 0 | 0 |
| Limback,g | 0 | 0 | 0 | Lee,c | 0 | 0 | 0 |
| Doud,g | 0 | 0 | 0 | Crocker,sc | 0 | 0 | 0 |
| | | | | Popp,g | 0 | 0 | 0 |
| | | | | Hughes,g | 0 | 0 | 0 |
| | | | | Hurley,g | 0 | 0 | 0 |
| Totals | 9 | 4 | 22 | Totals | 15 | 2 | 32 |

Referee—Dulin.

| Agriculture. | G | FG | P | Jewish C. C. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Watson,f | 11 | 0 | 22 | Kronman,f | 2 | 0 | 4 |
| Allball,f | 0 | 0 | 0 | Schnitzer,f | 0 | 0 | 0 |
| Reidell,f | 3 | 0 | 6 | M'hoff,f | 2 | 1 | 5 |
| Wade,c | 0 | 0 | 0 | Wolffman,c | 0 | 0 | 0 |
| Shea,sc | 0 | 0 | 0 | M.Cohen,sc | 0 | 0 | 0 |
| Blackman,g | 0 | 0 | 0 | Fishman,g | 0 | 0 | 0 |
| Mays,g | 0 | 0 | 0 | R.Cohen,g | 0 | 0 | 0 |
| Joubert,g | 0 | 0 | 0 | | | | |
| Totals | 14 | 0 | 28 | Totals | 4 | 1 | 9 |

Referee—Totten.

| United Type. | G | FG | P | Mt. Vernon. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Honaback,f | 12 | 0 | 24 | Vaughan,f | 5 | 4 | 14 |
| Leach,f | 6 | 0 | 12 | Wilkerson,f | 3 | 0 | 6 |
| Jones,f | 11 | 0 | 22 | Coffman,c | 0 | 0 | 0 |
| Leigus,f | 2 | 0 | 4 | Lucas,sc | 0 | 0 | 0 |
| Harrington,c | 0 | 0 | 0 | Sherman,g | 0 | 0 | 0 |
| Reid,sc | 0 | 0 | 0 | Coe,g | 0 | 0 | 0 |
| Leach,g | 0 | 0 | 0 | | | | |
| Hevi,g | 0 | 0 | 0 | | | | |
| Leigus,g | 0 | 0 | 0 | | | | |
| Torre,g | 0 | 0 | 0 | | | | |
| Totals | 31 | 0 | 62 | Totals | 8 | 0 | 20 |

Referee—Dulin.

## Big Shots Are Coming to Town For Local Ping Pong Classic

WASHINGTON'S biggest table-tennis carnival is assuming big league proportions. Entries from nationally-known stars are flowing in with increasing regularity and by the time the American Zone table tennis championships are under way tomorrow in the big Tech High gymnasium virtually all of the country's ranking luminaries will be battling over the green tables.

The tournament will decide the American representative who is to play in the world championships in Czechoslovakia next March.

A number of Washington players will be entered but the burden of carrying the District's table tennis honors rests chiefly on the shoulders of a 17-year-old Wilson College student named Elias Schumann. Champion of two cities, Baltimore and Washington, Schumann has established a mighty reputation as a hard-driving, patient player—patience being of much importance in the paddle pastime.

A former Philippine champion, Eduardo Yap, will be another outstanding Washington representative. The Sherfy twins, Laurence and Raphael, will be giving the Capital some further double-barreled representation.

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## S. M. U.'s Coach Attacks Curb On Passes

### 'Public Would Not Stand for It,' He Asserts; 'Rules Are O. K.'

By the Associated Press.

DETROIT, Jan. 28.—Matty Bell, football coach at Southern Methodist University, isn't worying about the possibility of the much-discussed lateral pass being outlawed or curbed, he said today, "because the public, which pays the freight, wouldn't stand for it."

Bell, who is en route to Pittsburgh for the national coaches rules committee meeting Saturday, said football last season was a "pretty good game" and does not need any new rules.

"People want to see more passes," said Bell, whose S. M. U. Mustangs galloped through 12 straight victories in 1935 before taking a 7-0 beating from Stanford in the Rose Bowl. "Passes make a better game all around, adding to the excitement generally. When the collegiate rules committee meets in February it won't make any decision against them."

The S. M. U. coach favors retention of the rule against passing from within 5 yards back of the line of scrimmage and opposed moving goal posts back to the goal line.

"The only change I would consider in scoring would be in case of a tie game," he said, commenting on a recent suggestion. "The teams then could be given a point for each time they had penetrated their opponent's 20-yard line.

"If that didn't settle the issue, a point for each first down made then could be used to determine the winner."

## Golden Glovers To Open Tourney

Ambitious young champions in the raw—some of them very raw—will fling fists in the Golden Gloves Boxing Tournament which starts at the Catholic University Gymnasium tonight.

Those 53 are in the unlimited class. Another dozen or two will clash in the novice division, with which the bouts get under way, starting at 7:30 p. m.

The welterweight division has drawn the greatest number of entries in the open classes, with 11 boys delegated to do battle. Both the heavyweight, middleweight and 118-pound divisions have drawn seven entries and ten have been nominated to perform in the lightweight ranks.

112-pound class—Danny De Rosa (Olympic A. C.), Joe Petro (Police Club), Bobby Herndon (Northeast Boys Club), Bernie Perry (Washington Boys Club).

118-pound class—Preston Drew (Merrick Club), Raymond Morse (Jewish Community Center), Bernard Eslin (unattached), Maurice Cecchini (Northeast B. C.), Marion Cowan (Olympic A. C.), George Pickerel (Olympic A. C.), Johnny Nocente (Police Club).

126-pound class—Lou Gevinson (Olympic A. C.), Johnny Bennett (unattached), Freddy Reed (Northeast Boys Club), Henry Peterson (J. C. C.).

135-pound class—Wesley Beahm (Olympic A. C.), Al Brookman (Police Club), Roy Crombie (Police Club), Claude Jones (Police Club), Mike Morton (Merrick Club), Earl Morris (Times-Herald Club), Charley De Angelis (Washington Boys Club), Harry Donn (Northeast Boys Club), Whitey France (Northeast Boys Club), Carroll Wright (unattached).

147-pound class—George Abrams (Washington Boys Club), David Schaifer (Olympic A. C.), Ralph Smith (Olympic A. C.), Bob Mathias (Olympic A. C.), Joe Bosievich (Police Club), Robert Mathias (Police Boys Club), Steve Mamakos (Washington Boys Club), Frank Burke (unattached), Creighton Allen (Northeast Boys Club), Glenn Drake (Terminal "Y"), Billy Kemp (Merrick Club).

160-pound class—Steve Thompson (Olympic Club), Mike Bocosky (Police Club), Jay Turner (Police Club), James Young (Marine Reserves), Jack Gwynn (unattached), Jack Tracy (C. C. C. N. P. 7), Paul Desch (J. C. C.).

175-pound class—Bobby Grimm (Olympic A. C.), George Cox (Merrick Club), Frank Nebel (unattached).

Heavyweights—Don Stetson (Olympic A. C.), Lou La Forte (Olympic A. C.), William Van Morris (Police Club), George Chappelle (Police Club), Murray Kanner (Marine Reserves), Morris Wolfe (Jewish Community Center), Frank Trimario (Washington Post).

## St. John's High Wins 15th Game of Season

The St. John's High basketball team won its fifteenth victory in 16 starts yesterday when it trounced the Police Club, 40 to 22, at St. John's.

| St. John's. | G | FG | P | Police Club. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Reges,f | 3 | 0 | 6 | Livermore,f | 5 | 2 | 12 |
| Burch,f | 0 | 0 | 0 | Heskey,f | 0 | 0 | 0 |
| Lynch,f | 0 | 1 | 1 | Proctor,f | 0 | 0 | 0 |
| Donohue,c | 4 | 3 | 11 | Allen,f | 0 | 0 | 0 |
| McGrath,c | 0 | 0 | 0 | Bradshaw,c | 5 | 0 | 10 |
| Swagart,g | 0 | 0 | 0 | Groves,c | 0 | 0 | 0 |
| C'nselman,g | 4 | 0 | 8 | Henderson,g | 0 | 0 | 0 |
| Battiste,g | 0 | 0 | 0 | Hartnett,g | 0 | 0 | 0 |
| Gallinger,g | 1 | 0 | 2 | Carson,g | 0 | 0 | 0 |
| Giebel,g | 5 | 0 | 10 | | | | |
| Rohan,g | 1 | 0 | 2 | | | | |
| Totals | 18 | 4 | 40 | Totals | 10 | 2 | 22 |

### Wants Games.

The Saint Martin's 130-pound basketball team wants games with teams in its class. Call Manager Johnny Grove, North 6016, between 6 and 7 p. m.

## Judo Jojo

### Spot For Teaching Jiu-Jitsu Proves Interesting Indeed.

By Jack Dismond.

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NEW YORK, Jan. 28.—Hard by the blazing neon glare of Broadway and the rumble of the Sixth avenue "L," we attended a judo dojo session the other evening and watched a handsome Japanese gentleman demonstrate a sport that had its genesis among Nippon nobility in the dim feudal past.

**Judo is the modern name for jiu-jitsu and a dojo is an academy, this one authorized by the main lodge, you might call it, or Kodo Kwan, in Toyko. The master of ceremonies was Prof. T. S. Kuwashima, a slick scholar who looks something like Ronald Colman and is regarded as the foremost judo practitioner in the United States.**

In fact, he was formerly instructor to the police force in Chicago—where his brother, Kazue Kuwashima, now Japanese Minister to Siam, was Japanese consul—and previously was connected with the gymnastic department at the University of Chicago.

PROF. KUWASHIMA rather regretted his separation from the Midway, he said, because he had a deep affection for Amos Alonzo Stagg, the "Grand Old Man," said Prof. Kuwashima, "just like my grandpop."

**The dojo was an unpretentious academy in a basement, the principal fixture of which was a huge canvas-covered mat on a platform, underneath which is a set of Ford springs. The judo enthusiasts—there are about 50 in the student body—wear a quilted kimono-like jacket, a pair of calf-length pants and no shoes. The costume is an important item in the sport, since much of the flipping and throwing of an opponent is achieved by clutching his lapel and then spinning him over on his back.**

The contestants begin by kneeling in the ring and bowing ceremoniously to each other. Then each student starts his workout by rolling around the floor in much the same manner as a football player warming up before the kick-off.

THERE is much slamming and thumping as contestants jerk adversaries to the mat, but Prof. Kuwashima explained that there is little injury, for the falls are taken on points of the body—the flat of an arm or the soles of the feet—where one cannot get hurt. Anyway, that's what he said.

**Judo differs from wrestling, first in the costume and second because it continues not until the shoulders of an opponent are pinned, but until he gives up. It can be extremely punishing and one is glad he is witnessing an exhibition that is not for keeps.**

Theodore Roosevelt was the first American to study the art and practiced it in the White House, its exponents point out. It also is compulsory in Japanese grammar schools and high schools. The exercise, according to Prof. Kuwashima, is one reason the Japanese youth is growing taller.

## St. Alban's Trounces Landon Prep, 39 to 17

With Charlie Vetterlein, its star football tackle, leading the scoring, St. Alban's basketball team swamped Landon Prep yesterday, 39 to 17, at the Landon gymnasium.

Vetterlein scored 11 points. St. Alban's led, 21 to 8, at half-time. It was the Saints' third victory in four starts over prep school opposition of the Washington area.

| St. Albans. | G | FG | P | Landon. | G | FG | P |
|---|---|---|---|---|---|---|---|
| Milligan,f | 4 | 1 | 9 | Crocker,f | 2 | 0 | 4 |
| G.Grayson,f | 2 | 1 | 5 | Randall,f | 0 | 0 | 0 |
| C.Grayson,f | 2 | 0 | 4 | Perkins,f | 0 | 0 | 0 |
| Bowie,c | 1 | 0 | 2 | Eaton,c | 1 | 1 | 3 |
| Freleigh,c | 2 | 2 | 6 | Carlton,g | 0 | 0 | 0 |
| Vetterlein,g | 5 | 1 | 11 | Myers,g | 1 | 1 | 3 |
| Poulois,g | 1 | 0 | 2 | Chauncey,g | 1 | 0 | 2 |
| Carver,g | 0 | 0 | 0 | Doran,g | 1 | 1 | 3 |
| Totals | 17 | 5 | 39 | Totals | 7 | 3 | 17 |

Referee—O'Meara.

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# Sablin Takes Hialeah Feature

## Stretch Bid Of Corinto Is Futile

### Silvery Way Throws Jockey and Takes Dive in Lake.

By Walter Haight.

*A Staff Correspondent.*

HIALEAH PARK, Miami, Fla., Jan. 28.—Edward F. Seagram, the Canadian sportsman and distiller, arrived in Miami this morning, came out to the track to inspect his pretentious racing stable and then returned in the afternoon to see his gelding Sablin win the Major Bowes Amateur Purse, the feature race of the day.

With Jockey Nick Wall whispering "all right, all right," Sablin made every post a winning one, withstanding a long drive in courageous fashion to take a head decision from Corinto. This pair outclassed the field, for Mountainy Man was third and eight lengths behind the keen struggle for the main money.

The son of Display, winning his second race in a row, was clocked in the creditable time of 1:35 2-5.

**Five-Minute Delay at Post.**

There was a five-minute delay at the post, with Sablin the offending party. He seemed to dislike the No. 3 post position and finally exhausted the patience of Starter Cassidy, who ordered him placed on the outside.

When the break came, he fairly shot out in front. The heavily played Brannon made repeated efforts to overhaul him, but finally grew leg weary and Corinto, being rated along by Jockey Joe Renick, began to move up as the group entered the stretch.

Sablin had something left, however, and when Corinto was almost on even terms, the Display gelding found an added punch that decided the race.

The winner was a favorite at a $5 mutuel.

**Gelding Runs Wild.**

Some impromptu burlesque was added to the program by the young gelding, Silvery Way, in the sixth race. At the far turn, while in second place, he decided to run out of the course, tossed Jockey F. Horn and circled around the hedge inside of the field. Then, to the merriment of the crowd of 10,000, he took a flying dive into the infield lake on the coldest day of the meeting. When he found that his feet touched bottom, he splashed around a bit, calmly waded ashore and stood meekly until an attendant came to lead him back to the stable. Jockey Horn was uninjured.

Red Neck at a $68 mutuel won the race.

The daily double brought a return of only $16.70 to those who backed the chances of Mont Blanc and Lady Higloss.

### Santa Anita Results.

*By the Associated Press.*

FIRST—Three furlongs; purse, $800; claiming; maiden 2-year-olds.
Some Devil, 118 (Jones).. 7.80 5.40 3.40
Elswick, 118 (Luther) .......... 9.40 5.60
*Bon Mint, 113 (Stevenson) ............ 3.80
Sweet Mystery, Chan Chan, Sporting Green, Leeds, Bon Boots, Santa Barbara, Flint Ridge, Glory Gap, Mortgage Pride, *Sky Meter also ran. Time, 0:34.
*Field.

SECOND—Seven furlongs; purse, $1,000; claiming; 4-year-olds and upward.
Sophist, 111 (Thornton).. 9.80 5.20 3.60
Coya, 101 (Morlan) ........ 4.40 2.80
Miss Sage, 101 (Speery) ............ 2.60
Panic Blues, Bonagal, Trillium, Bubbling Mate, High Sun, Hobnail, Junior Conard, Starbroom, Ida S also ran. Time, 1:24 4-5.

THIRD—Seven furlongs; purse, $1,000; claiming; 4-year-olds and upward.
Polydorus, 106 (Schultz) .. 9.80 6.60 5.40
Chica, 101 (Wilber) ........ 12.60 7.80
Charlie Chan, 111 (Gray) ............ 9.20
Lovito, Pat W., Traitor, Easter Tommy, Electress Wells, Evangelist and Midson also ran. Time, 1:25 2-5.

FOURTH—One and one-sixteenth miles; purse, $1,000; claiming; 4-year-olds and upward.
Alawitt, 100 (Josephson). 12.40 6.80 3.60
Poco Diablo, 103 (Schultz) ... 42.60 12.40
Old Lady, 109 (Neves) ............... 2.80
Highman, Jamul, That Stuff, Brother Lou, Tristrap, Precious Betty, My Gentleman, How High, Portcodine also ran. Time, 1:45 3-5.

FIFTH—Six furlongs; purse, $1,000; claiming; 4-year-olds and upward.
Bartering Kate, 110 (C'bett) 9.00 5.20 3.40
*Pelwyn, 96 (James) ......... 16.60 6.20
Chatter Queen, 113 (Burns) ........... 3.00
Cuyamaca, Peter Saxon, High Image, Kent also ran. Time, 1:11.

SIXTH—Six furlongs; purse, $1,200; allowances; Grade B; for 3-year-olds and upward.
Clean Out, 110 (Coucci)..34.20 12.20 7.20
Brown Jack, 118 (Luther)........7.00 5.00
Port Springs, 112 (Kurtsinger) ......... 3.80
Wise Daughter, Bluebeard, Wha Hae, Mansco also ran. Time, 1:10 3-5.

SEVENTH—Mile and one-sixteenth; purse, $1,000; claiming; 3-year-olds.
Emigrante, 104 (Knapp) 13.40 7.20 6.00
Jimmie Cabaniss, 101 (James). 15.80 10.20
Masked Belle, 107 (Peters) ............ 7.40
Lady Greenock, Onus, Mattie Houser, Georgia Miss, Kootenay Belle, Natalie Alice, Thistle Air, Hattie Mae and Pepper Patch also ran. Time, 1:46.

EIGHTH—One and one-eighth miles; purse, $1,000; handicap; Grade D; 4-year-olds and upward.
Billy Jones, 114 (Jones)....6.60 4.60 4.20
Seguro, 112 (Thompson)........4.60 3.80
Church Call, 107 (Mauro)............6.00
Gertie, Jimmy Sutro, McCarthy, Uncle Fred, Even Up, Hut, Flashing Colors also ran. Time, 1:50 4-5.

### Santa Anita Entries.

*By the Associated Press.*

FIRST RACE—Three furlongs; purse, $800; claiming; 2-year-olds.
1 Miss Gravity...108 8 *Black Cohort.106
2 Sun Spice......111 9 Polychrome ....108
3 *Lucky Color...106 10 Jimmy Sweet..111
4 Mignon .........113 11 Jaipur .........111
5 Tintoretto ......111 12 Saludean .......111
6 Phonologist ....113 13 Panatela .......108
7 Aunt Kitty.....108 14 Denbigh ........116

SECOND RACE—Six furlongs; purse, $1,000; maiden 3-year-olds and upward.
1 Rapdoon ........105 7 Doris King....100
2 Allonby .........105 8 Lubank .........116
3 Kay See .........100 9 Bawtry .........100
4 Danfield ........105 10 Answer True..105
5 Flare Up ........111 11 Only Daughter.111
6 Sue Grafton....100 12 Baranca ........105

THIRD RACE—Six furlongs; purse, $1,000; claiming; 3-year-olds.
1 Ariel Tempest..110 7 *Amalthea ....104
2 *Jessie Cloud..104 8 *Morris Griner.109
3 *Open'g Night..104 9 Daria ...........109
4 *Charm'g Miss.108 10 *Sir Rose ......109
5 Early Hour.....108 11 *Fairway .......108
6 Lets Pretend....105 12 *Valina .........108

FOURTH RACE—One mile; purse, $1,000; claiming; 4-year-olds and upward.
1 Seraphic K'ght.110 5 Communist ......108
2 Behemoth .......103 6 Manager Bill...116
3 *Beverly Hills.104 7 *Grayback ......108
4 *Merry Caro'ne.100

FIFTH RACE—Six furlongs; purse, $1,000; claiming; 3-year-olds and upward.
1 *Harold H. ....107 7 *Eve'yn Louise.102
2 *Tractable ......107 8 Drombo .........112
3 *Forewarned ...111 9 Speed Girl.....107
4 *Erebus .........107 10 *Two Tricks...106
5 *Odd Blue ......111 11 *The Flower....106
6 Leelarious ......116 12 Bamboula .....107

SIXTH RACE—One and one-sixteenth miles; the Venice; purse, $1,200; Grade B Handicap; 4-year-olds and upward.
1 Mickeys Man..107 5 Ebony Lady....109
2 Easy Sailing...102 6 Crete ...........110
3 Crystal Prince.110 7 Cold Water.....114
4 Toro Flight....110

SEVENTH RACE—One mile; purse, $1,000; Grade D Handicap; 3-year-olds.
1 Jockwell ........110 5 Far and Fast...107
2 Coulee Dam....106 6 Khayyam .......104
3 Barnsley .......110 7 Holl Image......114
4 Tynemouth ....110 8 Orra .............105

EIGHTH RACE—One and one-quarter miles; purse, $1,000; claiming; 4-year-olds and upward.
1 *Miss Flip ......98 7 *Fair Billy.....103
2 *Lansdowne ....103 8 *Heart Balm....96
3 Tar Bucket.....110 9 *Chas. Clarke.111
4 *Seths Hope....107 10 *Mad'm Queen.108
5 *Daudet .........103 11 *Theorem .......103
6 *Proud Hills....111 12 *Crystal M'dep..98
*Apprentice allowance claimed.
Weather, clear; track, fast.

### Alamo Downs Results.

*By the Associated Press.*

FIRST—Six and one-half furlongs; purse, $500; claiming; 4-year-olds and upward.
Charming Sir, 112 (Easton) 4.80 2.80 2.80
Westys Lady, 102 (Highshoe) .. 4.40 2.70
Corbines Goldy, 105 (Dobson) ...... 176.80
Dorothy Hicks, Brookie, Blighted Hopes, Googie and Goodestone also ran. Time, 1:23 4-5.

SECOND—Five and one-half furlongs; purse, $500; claiming; 3-year-olds and upward.
Wax, 107 (Nolan) ......... 5.80 3.20 2.00
*Kadet Gunner, 115 (Allen) ..... 6.80 4.30
Royal Pride, 112 (Tice) ................ 3.20
Animate, Rose Leonardo, *Tuliptime, Friend John, Earth Shaker, Contrast, Genie Jr., *Molly Coddle and Even Play also ran. Time, 1:08 3-5.
*Field.

THIRD—Five and one-half furlongs; purse, $500; claiming; 3-year-olds and upward.
Whos Back, 112 (Tice).. 54.10 18.30 10.50
Be There, 112 (Dudley) ....... 5.40 4.40
Grimace, 107 (Kuremic) ................ 6.10
Sweet Thing, Beckoned, Barney Allis, Dave T., Boy Prince, Barzara J., and Gold Sweep also ran. Time, 1:08 2-5.

FOURTH—Six furlongs; purse, $500; maidens; 3-year-olds.
Zarabi, 110 (Jones) ........ 8.80 4.10 3.70
Whistling Boy, 115 (Trenchard) 3.90 3.70
Hazel Eye, 110 (Smith) ............... 6.20
Lord Coventry, Cycas, Binie Reuben, Kate Greenaway, *Count On Me, Baby Orb, Lady Chiniquy and *Anne Louise also ran. Time, 1:17 1-5.
*Field.

FIFTH—Six furlongs; purse, $700; allowances; 3-year-olds.
Seventh Heaven, 106 (Grill) 8.20 3.80 3.00
Evil Eye, 99 (Nolan) ............ 4.40 2.50
Tap Dancer, 99 (Highshoe) ............. 3.10
Be Big, Prince Tide and Aguila also ran. Time, 1:15.

SIXTH—Six and one-half furlongs; purse, $500; claiming; 4-year-olds and upward.
Oswego Princess, 102 (Caperton) 7.80 4.00 3.60
Luck In, 102 (Cooper) ............ 4.50 3.50
Miss Angelo, 103 (Nolan) .............. 7.40
Station Belle, Miss Contrary, Solitary and McGonigle also ran. Time, 1:22 3-5.

SEVENTH—One mile and seventy yards; purse, $500; claiming; 4-year-olds and upward.
Black Peter, 107 (Morgan) 6.60 3.10 2.80
Moresoris, 107 (Caperton)....... 3.40 3.10
Renaissance, 104 (Hightshoe)........... 3.20
Quick, Proposing, Ricciardo, Master Time also ran. Time, 1:47 3-5.

EIGHTH—Mile and 70 yards; purse, $500; claiming; 3-year-olds and upward.
Kavalry Jack, 112 (Allen).. 14.10 4.60 3.00
The Choctaw, 115 (Smith)....... 3.80 2.40
Perfect One, 102 (Nolan) .............. 6.10
Valise, Sweetie, †Friend Fred, Miss Anthony also ran. Time, 1:51.
†Finished first, but disqualified.

## At the Post . . .

*with* **Bill Bennings.**

Hialeah, Fla., Jan. 28.

Dear Al:

One of the mysteries of this track is why the flamingoes, those fantastic pale pink and black birds which make their home in the infield, insist upon occupying that part of the lake which is nearest the clubhouse. For some reason, best known to themselves, the flamingoes never go near the cheaper bleacher seats at the north end of the track. Like a waving pink sea, they sometimes walk along the turf course, but, oddly, they will stop, do an about-face, and then march back whenever they near the grandstand. Despite the fact that there is not a fence to keep them off the main track, the flamingoes have never been known to interfere with a race. When action is over the turf course, the birds will be seen to amble off into the water, apparently aware that they are not supposed to be on the grass oval at that time. Jockeys Nick Wall and Jimmy Stout are tied for the riding honors to date. Each has six winners.

BILL.

**First race—General A.** gets the call at the weights in the opener. He was off none too well in his last. More alert handling tomorrow should bring a set of brackets. **Fervid** nosed out the top one for second money last out and again is threat. The entry of **M. J. Brennan** and **Kawagoe** will be hard to force out of the money.

**Second race—Patty,** winner of her last in impressive fashion, should take the daily hop, skip and jump for juveniles. **Pegotty Ann** scored in her most recent start and is dangerous. **Dark Friend** has a good race and excellent trials as recommendations.

**Third race—Dan Skilling** has a better chance in this company than the cold figures indicate. Comes to me as a stable tip and I'm going to string along. **Night Serge** and **Greek Idol** for the place and show awards.

**Fourth race—Semaphore's** chances here depends upon his getting away at the start. He broke in a tangle last out and never recovered. I'm relying upon some alert post work tomorrow and a set of brackets. **Judge Leer** and **Laughing Sun** for the remainder. Clocker Mike likes **Galmica.**

**Fifth race—Warren Jr.** gets in this test with 109 pounds and will do a lot of running. Clocker Mike reports a brisk workout. **Cheshire** promises to be a keen contender. **Microphone** is running into condition but I believe the weight will stop him.

**Sixth race—**Mrs. Denmark's entry of **Nectarine** and **Top Dog** gets the top ranking here. The former won last out. **Rock X.** did not like the going last week and will improve over a fast course. **Quel Jeu** for the show.

**Seventh race—Thumbs Down** showed an excellent effort to get in the money. Slight improvement would find this one scoring. **Pretty Busy** and **Tragedian** to complete the money bracket.

**Eighth race—Chatterfol** meets a rather cheap field here. Comes off a good sprint and I see no reason for mistakes. **Integrity** and **Mettle** will have something to say about the purse distribution.

**BEST BET—Chatterfol.**

### Alamo Downs Entries.

*By the Associated Press.*

FIRST RACE—Five and one-half furlongs purse, $500; claiming; for 3-year-olds and upward.
1 *Miss Spec'cle.102 10 Wild Miss ....100
2 *Nyack .......107 11 Heavy Sugar...112
3 *Sir Thomas...112 12 *Sweep'g Miss..92
4 *Pridie .......107 13 *Van Hastings.107
5 *Credit System.102 14 Vanessa ......102
6 *Ole Man S'ine.107 15 *Hurry Hawk..107
7 *Lovely Amelia.102 16 *Susie V. .....107
8 Royal Treasure.112 17 *Carnival .....102
9 Cloiman ......112 18 Drago ........107

SECOND RACE—Five and one-half furlongs; purse, $500; claiming; for 3-year-olds and upward.
1 Star of Eve II..97 10 High Tex ....112
2 Gray Porte....107 11 *Banduit .....102
3 *Tetter Totter.107 12 *Really True...102
4 *Sleepy Mose..110 13 *Peggy Pat....102
5 *Saxon Queen..102 14 *For'gn Rela's.107
6 *Golden Saint.107 15 Bill Lutz .....112
7 *Meddling .....102 16 *Lady Laura...106
8 Dustanna .....107 17 *Dove of Pe'ce.102
9 *Phalamo ......107 18 Toytown ......107

THIRD RACE—Five and one-half furlongs; purse, $500; claiming; for 3-year-olds and upward.
1 *High Clover...108 10 *Marabou .....108
2 *Truxton .....108 11 Moms Polly...108
3 *Altena ......103 12 *The Bouncer..108
4 *Tadcaster ....108 13 Informal .....108
5 *Frank K. ....108 14 *Lileal .......103
6 *Well Dressed..95 15 Millard .....113
7 *Young Bill...108 16 *Miss Genie...105
8 *Sister Vinie..105 17 Botterstown ...113
9 *Miss H'heson.103 18 *Elanbee .....103

FOURTH RACE—Five and one-half furlongs; purse, $600; claiming; for 3-year-olds and upward.
1 Helios .......113 8 *Joe Jay......108
2 *Jay D. ......113 9 Chiefs Ranger.113
3 *Jean Mac.....113 10 *Overshoes ...117
4 *Claremont ....112 10 *Aileen C......107
5 *Redina .......112 11 *No Change...113
6 No More ......117 13 *Bladgen ......117
7 Skippy McGee.117

FIFTH RACE—Five and one-half furlongs; purse, $500; claiming; for 3-year-olds.
1 *Poly Royal...100 5 Come Home....108
2 *Masked Clown.109 6 *Exchange Club.110
3 *Persian Step...98 7 Ulnardo ......106
4 Witchlore .....110

SIXTH RACE—One mile; purse, $500; claiming; the Eagle Pass; for 4-year-olds and upward.
1 *Baby Sweep...102 5 Pompous Genie.102
2 *Black Peter...106 6 *Unlawful ....104
3 Ladino ........107 7 *Carl B. ......104
4 *Get Along.....104 8 *Sun Idol .....106

SEVENTH RACE—One mile and 70 yards; purse, $500; claiming; the Gonzales; for 4-year-olds and upward.
1 Paper Profits...105 7 *Hoptoit .....105
2 *World Over....105 8 *LaSalle ......111
3 *Lucky Dan....108 9 *Union .......110
4 *Ned O. .......103 10 Luna Bright....110
5 *Tremolo .......105 11 *Gay Dream...106
6 *Evening Gown.100 12 Black Hat.....105

EIGHTH RACE—One mile and a sixteenth; purse, $500; claiming; for 3-year-olds and upward.
1 More Pep .....112 10 *Grecian King.107
2 *Young Bill....107 11 Crabtree .....112
3 *Dr. Jillson....107 12 *Bungler .......97
4 *Donie W. .....107 13 *Creston ......107
5 Kozak .........112 14 *Waterport ....102
6 Fandan .......112 15 *Free Advice..112
7 Owen Martinez.112 16 *Kissie ......102
8 Rock Bruen....112 17 Yancey .......112
9 *Blind Puss....102 18 *Sta'on Belle..102
*Apprentice allowance claimed.
Weather clear; track fast.

### Fair Grounds Results.

*By the Associated Press*

FIRST—Five and one-half furlongs; purse, $500; claiming; 3-year-olds and upward.
Tiger John, 116 (Mojena)..5.80 3.40 2.80
Sweet Joe, 116 (Canfield)......14.40 7.60
*Papillote, 106 (F. Polk) ............ 3.00
Chancabit, *Dee Tees, Dunsprite, Shoteur, *Game, King Belgian, Busy Lad, Salve, Priceless Miss also ran. Time, 1:07 3-5.
*Field.

SECOND—Six furlongs; purse, $500; claiming; 3-year-olds and upward.
Lampblack, 107 (F. Polk), 5.20 3.40 3.00
Princeton, 110 (J. Donoho) .... 7.00 4.80
*Viper, 115 (J. Dyer) .................. 4.00
Oderic, Errant Lady, *Margie Lou, Ought To, *Jane Boggess, Little Henry, Rubans Choice, Indefinate, Mintdrift also ran. Time, 1:13 2-5.
*Field.

THIRD—One mile and 70 yards; purse, $500; claiming; 4-year-olds and upward.
Kurdair, 107 (Polk)........ 3.40 2.80 2.60
*Glove, 102 (Parke)............ 6.00 4.00
Bobby Sweep, 112 (L. Wilson) ......... 7.80
Nanny D. Clovinia, *Office Girl, *Holster, Jolyon, Sleepy Gal, Gnomnie, Quick Delivery and Traggat also ran. Time, 1:43 3-5.
*Field.

FOURTH—Six furlongs; purse, $500; claiming; 3-year-olds and up.
Dark Roamer, 110 (Polk) 25.20 10.00 4.60
Chicasha, 110 (Parke) ......... 3.20 2.60
Little Marcelle, 108 (Dowell) ............ 6.60
Morvim, Hell Diver, Vee Eight, Zekiel, Leana G., On Our Way also ran. Time, 1:13.

FIFTH—Six furlongs; purse, $500; claiming; 4-year-olds and upward.
Pancoast, 112 (Polk)........ 3.00 3.00 2.80
Sarahmond, 107 (Parke) ........ 5.60 4.00
Shoot, 102 (Cholenacki) ............... 2.00
Schythe, Declaration, All Night, Stool Pigeon, Whitharral also ran. Time, 1:12 4-5.

SIXTH—One mile; purse, $600; claiming; 4-year-olds and upward.
All Rowes, 108 (J. W. Frye) .11.20 6.00 3.40
Rizia, 103 (Garrett) ........... 3.80 3.00
Hair Trigger, 108 (Polk) ............... 4.80
Bea M., Ted Conard, Suncircle Blaze, I Pass also ran. Time, 1:40 2-5.

SEVENTH—Mile and 70 yards; purse, $500; claiming; 4-year-olds and upward.
Hereward, 107 (Parke)...... 6.00 3.40 2.40
Lady Rockledge, 107 (Manifold), 5.20 3.40
*Austerlitz, 107 (Roquevert) .......... 5.00
Adrian, *Merry Irene, Black Fool, Jim McConnell, Julia Irene, *Showman, Blind Guardian, Chagrin, Defier also ran. Time, 1:43 4-5.

## Chart of Hialeah Park Races

**Tuesday, January 28, 1936.**

(Copyright, 1936, by the Daily Racing Form, The Regal Press, Inc.)

WEATHER, CLEAR. TRACK, FAST.

FIRST RACE—Six furlongs. Purse, $800. For 3-year-old maidens. Went to post at 2:20. Off at 2:24. Start good (gate). Won driving; place, same. Winner, George H. Bostwick's ch. g. (3), by Coronach—Blanc Mange. Trained by John P. Smith. Value to winner, $600; second, $125; third, $50; fourth, $25. Time, 1:12.

| Horses | Wgt. | Post | St. | ¼ | ½ | Str. | Fin. | Jockeys | Straight |
|---|---|---|---|---|---|---|---|---|---|
| MONT BLANC | 120 | 4 | 11 | $4^{1}$ | $3^{1/2}$ | $2^{1}$ | $1^{ns}$ | Litzenberger | $0.50 |
| SENATOR D. | 115 | 6 | 3 | $2^{1\frac{1}{2}}$ | $1^{h}$ | $1^{1}$ | $2^{1\frac{1}{2}}$ | Jackson | 6.20 |
| FIRST BID | 120 | 3 | 6 | $7^{h}$ | $5^{1}$ | $3^{1\frac{1}{2}}$ | $3^{1\frac{1}{2}}$ | Arcaro | 93.15 |
| AIRFORCE | 120 | 2 | 5 | $3^{h}$ | $4^{1}$ | $4^{1}$ | $4^{h}$ | Stout | 5.35 |
| BITSY WITSY | 115 | 11 | 4 | $1^{h}$ | $2^{1}$ | $5^{1}$ | $5^{1\frac{1}{2}}$ | Meade | 18.00 |
| JABER | 120 | 10 | 1 | $8^{1\frac{1}{2}}$ | $7^{1\frac{1}{2}}$ | $6^{1\frac{1}{2}}$ | $6^{h}$ | R. Watson | 474.65 |
| A. O'CONNELL | 115 | 5 | 9 | $5^{h}$ | $6^{h}$ | $7^{1}$ | $7^{1\frac{1}{2}}$ | Moore | 112.25 |
| HARPETH | 115 | 7 | 7 | $9^{3}$ | $8^{1\frac{1}{2}}$ | $8^{h}$ | $8^{h}$ | Westrope | 189.25 |
| KIMBALL | 120 | 1 | 8 | 10 | 10 | $9^{h}$ | $9^{1\frac{1}{2}}$ | Pollard | 67.90 |
| LULA R. | 115 | 8 | 10 | $6^{1\frac{1}{2}}$ | $9^{1}$ | 10 | 10 | Kacala | 15.05 |
| BUSBY | 115 | 9 | 2 | Fell | | | | Kastner | 157.55 |

Two-dollar mutuels paid—MONT BLANC, $3.00, $2.30, $2.20; SENATOR D., $3.70, $3.10; FIRST BID, $7.30.

MONT BLANC, a slow breaker, obtained racing room on the inside when hustled into a forward position, came through on the inside of the pacemaker when straightened into the homestretch, and, finishing in strong fashion, was up right at the close. SENATOR D. wore BITSY WITSY down after the opening furlong, was hard ridden when in front and fought it out strongly when forced to a hard drive. FIRST BID, shuffled back early, went to the outside for racing room after recovering and closed gamely.

SECOND RACE—Three furlongs. Purse, $800; allowances. For 2-year-olds. Went to post at 2:54. Off at 2:56½. Start good (chute). Won driving; place, same. Winner, Mrs. Clyde Phillips' ch. f (2), by The Scout—Superiority. Trained by Clyde Phillips. Value to winner, $600; second, $125; third, $50; fourth, $25. Time, 0:34 1-5.

| Horses | Wht. | Post | Start | Stretch | Finish | Jockeys | Straight |
|---|---|---|---|---|---|---|---|
| MOSS GAL | 111 | 3 | 4 | $1^{1}$ | $1^{1}$ | Meade | $2.90 |
| MAEDIC | 118 | 1 | 2 | $2^{1\frac{1}{2}}$ | $2^{1\frac{1}{2}}$ | Arcaro | 3.90 |
| AFTERMATH | 118 | 4 | 3 | $4^{1}$ | $3^{1}$ | Wright | 1.15 |
| MAURITIUS | 114 | 2 | 1 | $3^{h}$ | $4^{1}$ | Stout | 11.20 |
| OVER PLAY | 114 | 5 | 7 | $7^{3}$ | $5^{1}$ | Gilbert | 15.00 |
| DELLOR | 114 | 9 | 6 | $5^{1\frac{1}{2}}$ | $6^{1\frac{1}{2}}$ | J. Renick | 97.70 |
| MOLASSES BOB | 114 | 8 | 9 | $8^{3}$ | $7^{1\frac{1}{2}}$ | S. Renick | 119.75 |
| TWO SOME | 111 | 7 | 5 | $6^{1}$ | $8^{1}$ | Hunter | 61.70 |
| HIS NIBS | 114 | 6 | 8 | 9 | 9 | Fator | 53.05 |

Two-dollar mutuels paid—MOSS GAL, $7.80, $4.40, $2.70; MAEDIC, $5.40, $3.10; AFTERMATH, $2.30.

MOSS GAL, beginning quickly and taking command directly after the start, was hard-hustled during the early running, then was intermittently punished to withstand MAEDIC. She swerved repeatedly in the running. MAEDIC offered stiff contention from the beginning and finished stoutly. AFTERMATH, continued to make up ground steadily after being outpaced in the opening furlong.

THIRD RACE—Seven furlongs. Purse, $1,000. For 3-year-olds and upward. Went to post at 3:25. Off at 3:27. Start good. Won driving; place, same. Winner, Victor Emanuel's ch. m. (5), by Ladkin—Hi Gloss. Trained by John P. Smith. Value to winner, $700; second, $150; third, $100; fourth, $50. Time, 1:23 4-5.

| Horses | Wgt. | Post | St. | ¼ | ½ | ¾ | Str. | Fin. | Jockeys | Straight |
|---|---|---|---|---|---|---|---|---|---|---|
| LADY HIGLOSS | 110 | 5 | 8 | $5^{h}$ | $5^{1\frac{1}{2}}$ | $4^{1\frac{1}{2}}$ | $3^{1}$ | $1^{1\frac{1}{2}}$ | Litzenberger | $2.35 |
| VOTE BOY | 108 | 8 | 2 | $2^{h}$ | $2^{1}$ | $2^{1}$ | $2^{1\frac{1}{2}}$ | $2^{1}$ | Phillips | 18.15 |
| WEE TUNE | 109 | 4 | 5 | $7^{1}$ | $6^{1\frac{1}{2}}$ | $5^{1\frac{1}{2}}$ | $3^{1}$ | $3^{ns}$ | Stout | 7.10 |
| CHARACTER | 114 | 7 | 4 | $1^{1\frac{1}{2}}$ | $1^{1}$ | $1^{1}$ | $1^{h}$ | $4^{1}$ | I. Hanford | 2.10 |
| CANTERBOY | 116 | 9 | 3 | $4^{h}$ | $3^{h}$ | $3^{nk}$ | $5^{h}$ | $5^{h}$ | Wall | 19.95 |
| DOWDY DELL | 110 | 2 | 7 | $8^{3}$ | $8^{1\frac{1}{2}}$ | $8^{1\frac{1}{2}}$ | $6^{1\frac{1}{2}}$ | $6^{1\frac{1}{2}}$ | Meade | 7.95 |
| PLUCKY BABY | 105 | 3 | 6 | $6^{1}$ | $9^{1\frac{1}{2}}$ | $9^{3}$ | $7^{1\frac{1}{2}}$ | $7^{1\frac{1}{2}}$ | Fallon | 26.30 |
| WACOCHE | 117 | 6 | 9 | $9^{1\frac{1}{2}}$ | $7^{nk}$ | $7^{1\frac{1}{2}}$ | $7^{nk}$ | $8^{1}$ | Longden | 9.35 |
| MOLLY GREENOCK | 113 | 10 | 1 | $3^{1\frac{1}{2}}$ | $4^{h}$ | $6^{h}$ | $8^{1\frac{1}{2}}$ | $9^{1\frac{1}{2}}$ | Turner | 72.55 |
| QUIET PLEASE | 109 | 1 | 10 | 10 | 10 | 10 | 10 | 10 | Steffen | 70.30 |

Two-dollar mutuels paid—LADY HIGLOSS, $6.70, $4.30, $3.70; VOTE BOY, $10.40, $5.80; WEE TUNE, $5.40.

LADY HIGLOSS, luckily obtained racing room between horses when bettering her position, rallied nicely in the last five-sixteenths when taken to the outside, and closing fast, was up in the last 70 yards. VOTE BOY forced a fast pace while in pursuit of the pacemaker, challenged stoutly entering the homestretch and fought it out gamely after running down CHARACTER. WEE TUNE, lacking her usual early speed, improved her position on the outside and outstayed CHARACTER.

FOURTH RACE—Six furlongs. Purse, $1,000; allowances. The Fort Lauderdale. For 3-year-olds and upward. Went to post at 3:57. Off at 4:01. Start good. Won driving; place, same. Winner, Miss A. Doris' b. or br. g. (4), by Haste—Stephanie. Trained by H. L. Campbell. Value to winner, $775; second, $175; third, $100; fourth, $50. Time, 1:11 3-5.

| Horses | Wgt. | Post | St. | ¼ | ½ | Str. | Fin. | Jockeys | Straight |
|---|---|---|---|---|---|---|---|---|---|
| GREAT HASTE | 109½ | 9 | 1 | $3^{h}$ | $3^{1\frac{1}{2}}$ | $2^{h}$ | $1^{ns}$ | R. Watson | $3.80 |
| BELLUM | 109 | 3 | 8 | $5^{nk}$ | $4^{1\frac{1}{2}}$ | $4^{1\frac{1}{2}}$ | $2^{1\frac{1}{2}}$ | Stout | 1.80 |
| PREEMINENT | 115 | 7 | 4 | $2^{1\frac{1}{2}}$ | $2^{1\frac{1}{2}}$ | $3^{1}$ | $3^{1}$ | Steffen | 2.35 |
| MISS RAINBOW | 96 | 4 | 7 | $8^{1}$ | $6^{1\frac{1}{2}}$ | $5^{1\frac{1}{2}}$ | $4^{h}$ | Fallon | 11.75 |
| COLONEL ED | 106 | 2 | 5 | $6^{h}$ | $5^{h}$ | $6^{1}$ | $5^{1\frac{1}{2}}$ | Litzenberger | 15.75 |
| MISS TROPHY | 92 | 5 | 2 | $1^{h}$ | $1^{1}$ | $1^{h}$ | $6^{3}$ | Kastner | 15.45 |
| TEMPESTUOUS | 106 | 6 | 3 | $7^{1\frac{1}{2}}$ | $8^{1}$ | $7^{1\frac{1}{2}}$ | $7^{h}$ | Wall | 23.40 |
| PARALDA | 99 | 8 | 9 | 9 | 9 | $8^{1}$ | $8^{h}$ | G. Watson | 168.40 |
| ABSCONDER | 107 | 1 | 6 | $4^{h}$ | $7^{3}$ | 9 | 9 | Meade | 231.95 |

Two-dollar mutuels paid—GREAT HASTE, $9.60, $3.40, $2.80; BELLUM, $3.10, $2.60; PREEMINENT, $3.60.

GREAT HASTE, away quickly and kept close to the pacemakers, responded with good speed when put to a drive, came to the outside of the leaders after reaching the homestretch, then finished resolutely to get up nearing the finish. BELLUM weaved his way into a contending position after breaking in close quarters, reached the leaders gamely and fought it out determinedly approaching the finish. PREEMINENT followed MISS TROPHY closely in the early stages and held on with excellent courage in the closing drive.

FIFTH RACE—One mile (chute). Purse, $1,200. The Major Bowes Amateurs. For 4-year-olds and upward. Went to post at 4:30. Off at 4:34½. Start good. Won driving; place, same. Winner, Edward F. Seagram's dk. b. g. (4), by Display—Flamente. Trained by Frank Gilpin. Value to winner, $850; second, $200; third, $100; fourth, $50. Time, 1:36 2-5.

| Horses | Wgt. | Post | St. | ¼ | ½ | ¾ | Str. | Fin. | Jockeys | Straight |
|---|---|---|---|---|---|---|---|---|---|---|
| SABLIN | 108 | 3 | 2 | $1^{1}$ | $1^{1\frac{1}{2}}$ | $1^{3}$ | $1^{1\frac{1}{2}}$ | $1^{ns}$ | Wall | $1.50 |
| CORINTO | 111 | 5 | 5 | $4^{1\frac{1}{2}}$ | $3^{nk}$ | $3^{1\frac{1}{2}}$ | $2^{1}$ | $2^{8}$ | J. Renick | 4.70 |
| MOUNTAINY MAN | 106 | 6 | 4 | $3^{h}$ | $4^{1\frac{1}{2}}$ | $4^{h}$ | $3^{1}$ | $3^{1}$ | Jackson | 4.05 |
| BRANNON | 113 | 4 | 1 | $2^{1\frac{1}{2}}$ | $2^{3}$ | $2^{1}$ | $3^{2}$ | $4^{1}$ | R. Watson | 3.00 |
| BLACKBIRDER | 113 | 2 | 6 | 6 | 6 | 6 | $5^{1}$ | $5^{1\frac{1}{2}}$ | Wright | 11.65 |
| PLAY VOTE | 107 | 1 | 3 | $5^{4}$ | $5^{4}$ | $5^{h}$ | 6 | 6 | Meade | 52.55 |

Two-dollar mutuels paid—SABLIN, $5.00, $3.20, $2.30; CORINTO, $4.10, $2.80; MOUNTAINY MAN, $2.70.

SABLIN broke from the outside, sprinted into a clear lead after reaching the backstretch, went along smoothly to stall off strong contention from BRANNON, rallied to severe punishment in the last quarter mile, and under a rousing ride, outstayed CORINTO. Latter, rated within striking distance of the pacemakers, moved menacingly when reaching the homestretch, drew on practically even terms with the winner inside the closing furlong and fought it out determinedly. MOUNTAINY MAN, fractious at gate, raced forwardly and came willingly to outstay BRANNON in the final issue.

SIXTH RACE—One and one-sixteenth miles. Purse, $1,000; claiming. For 3-year-olds. Went to post at 5:02. Off at 5:04½. Start good. Won driving; place, same. Winner, Bomar Stable's ch. g. (3), by Display—Fortune. Trained by John T. Kermath. Value to winner, $700; second, $150; third, $100; fourth, $50. Time, 1:48 3-5.

| Horses | Wgt. | Post | St. | ¼ | ½ | ¾ | Str. | Fin. | Jockeys | Straight |
|---|---|---|---|---|---|---|---|---|---|---|
| REDNECK | 110 | 7 | 7 | $7^{3}$ | $5^{1}$ | $4^{3}$ | $1^{1\frac{1}{2}}$ | $1^{1\frac{1}{2}}$ | Bryson | $33.00 |
| COUNT ME | 106 | 4 | 2 | $1^{nk}$ | $1^{1}$ | $1^{3}$ | $2^{3}$ | $2^{h}$ | Phillips | †1.60 |
| AURA | 108 | 5 | 6 | $4^{1\frac{1}{2}}$ | $4^{3}$ | $2^{1\frac{1}{2}}$ | $3^{1\frac{1}{2}}$ | $3^{1\frac{1}{2}}$ | Jackson | † |
| GALLOPING | 102 | 8 | 4 | $2^{1}$ | $6^{3}$ | $5^{h}$ | $4^{h}$ | $4^{nk}$ | Maschek | 64.60 |
| STEP MISS | 117 | 6 | 8 | $8^{3}$ | $8^{3}$ | $6^{1}$ | $5^{1}$ | $5^{7}$ | Merritt | 2.35 |
| IRISH PLAY | 105 | 9 | 9 | 9 | 9 | $7^{3}$ | $7^{3}$ | $6^{h}$ | G. Watson | 35.30 |
| CANTAKIT | 114 | 3 | 3 | $5^{1\frac{1}{2}}$ | $3^{h}$ | $3^{h}$ | $6^{3}$ | $7^{1}$ | Seabo | 2.80 |
| RED SPARK | 111 | 1 | 1 | $6^{1\frac{1}{2}}$ | $7^{h}$ | 8 | 8 | 8 | Pollard | 65.05 |
| SILVERY WAY | 111 | 2 | 5 | $3^{h}$ | $2^{1\frac{1}{2}}$ | Ran out | | | Horn | 10.75 |

†Mrs. E. D. Jacobs entry.

Two-dollar mutuels paid—REDNECK, $68.00, $17.60, $9.20; COUNT ME (entry), $3.20, $3.60; AURA (entry), $3.60.

REDNECK, taken to the outside when gaining his best stride, engaged the leaders when reaching the homestretch, withstood a hard drive willingly after moving into the lead and was doing his best at the close. COUNT ME, avoiding interference, opened up a clear lead after going six furlongs, saved ground when challenged and held on gamely. AURA made a strong effort midway of the final turn, but weakened during the closing drive.

SEVENTH RACE—One and one-eighth miles. Purse, $800; claiming. For 4-year-olds and upward. Went to post at 5:22. Off at 5:23½. Start good. Won driving; place, same. Winner, Alex McDonald's br. g. (8), by King James—Wrack Past. Trained by A. G. Tarn. Value to winner, $600; second, $125; third, $50; fourth, $25. Time, 1:50 1-5.

| Horses | Wgt. | Post | St. | ¼ | ½ | ¾ | Str. | Fin. | Jockeys | Straight |
|---|---|---|---|---|---|---|---|---|---|---|
| CROWNED HEAD | 115 | 7 | 1 | $4^{3}$ | $4^{1\frac{1}{2}}$ | $2^{h}$ | $1^{1\frac{1}{2}}$ | $1^{1\frac{1}{2}}$ | Longden | $3.90 |
| MOVE FASTER | 115 | 10 | 5 | $3^{h}$ | $3^{1}$ | $1^{1\frac{1}{2}}$ | $2^{1}$ | $2^{3}$ | Horn | 3.70 |
| DRUSUS | 112 | 9 | 10 | $8^{h}$ | $8^{1}$ | $4^{1\frac{1}{2}}$ | $3^{3}$ | $3^{1\frac{1}{2}}$ | R. Watson | 4.00 |
| CANIMAR | 112 | 1 | 2 | 10 | 10 | 10 | $4^{3}$ | $4^{h}$ | Wright | 2.10 |
| KAPENA | 107 | 4 | 9 | $9^{4}$ | $7^{h}$ | $7^{1}$ | $7^{3}$ | $5^{h}$ | Coffman | 69.00 |
| SALUT D'AMOUR | 107 | 6 | 3 | $1^{1}$ | $1^{h}$ | $5^{1\frac{1}{2}}$ | $6^{1\frac{1}{2}}$ | $6^{h}$ | Phillips | 30.70 |
| SOCIALITE | 104 | 8 | 6 | $2^{1}$ | $2^{1\frac{1}{2}}$ | $3^{1\frac{1}{2}}$ | $5^{h}$ | $7^{1}$ | Wall | 118.65 |
| JEZREEL | 111 | 2 | 1 | $5^{1\frac{1}{2}}$ | $5^{3}$ | $6^{1}$ | $8^{3}$ | $8^{3}$ | Pollard | 25.85 |
| JUDGE JUDY | 112 | 5 | 4 | $6^{h}$ | $6^{h}$ | $8^{1\frac{1}{2}}$ | $9^{4}$ | $9^{4}$ | Landolt | 79.80 |
| RELATIVITY | 113 | 3 | 8 | $7^{3}$ | $9^{4}$ | $9^{h}$ | 10 | 10 | Madeley | 12.15 |

Two-dollar mutuels paid—†9.80, $4.70, $3.90; MOVE FASTER, $5.50, $4.10; DRUSUS, $3.20.

CROWNED HEAD, going in his best form and kept forwardly placed in the early running, gained swiftly to displace MOVE FASTER when straightened into the homestretch and came out gradually at the finish. MOVE FASTER, restrained back of the leaders until leaving the backstretch, took a brief lead midway of the final turn, saved ground, but could not cope with the winner when collared. DRUSUS, slow to begin, improved his position on the outside and came gamely for the closing test.

## The Post's Consensus at Hialeah

### Consensus of Leading Handicappers

| First race | Second race | Third race | Fourth race | Fifth race | Sixth race | Seventh race |
|---|---|---|---|---|---|---|
| Kawagoe (22) | Pegotty Ann (20) | Night Serge (38) | Laugh. Sun (27) | Microphone (29) | Nectarine (19) | Pretty Busy (31) |
| General A (18) | Patti (19) | Dan Skilling (14) | Judge Leer (17) | Chance Ray (12) | Quel Jeu (18) | Maj. G'nock (16) |
| Fervid (7) | Hatty (18) | Ashen (6) | Semaphore (10) | Cheshire (7) | Ladfield (10) | Thumbs D (13) |

Seventh race (continued column): Belle Fille (24), Mettle (17), Chatterfol (6)

### Bennings (Washington Post)

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| General A | Patty | Dan Skilling | Semaphore | Warren Jr. | Denmark entry | Thumbs Down | Chatterfol |
| Fervid | Pegotty Ann | Night Serge | Judge Leer | Cheshire | Rock X | Pretty Busy | Integrity |
| M. J. Brennan | Dark Friend | Greek Idol | Laughing Sun | Microphone | Quel Jeu | Tragedian | Mettle |

### Louisville Times (Associated Press)

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| Kawagoe | Albino | Night Serge | Semaphore | Microphone | Quel Jeu | Thumbs Down | Belle Fille |
| General A | Pegotty Ann | Dan Skilling | Don Guzman | Brown Feathers | Rock X | Johnny Cake | Aurity |
| Fervid | Patti | Chimney Top | Beaver Dam | Cheshire | Top Dog | Major Greenock | Integrity |

Best bet—Night Serge.

## Local Stocks

(Furnished by W. B. Hibbs & Co.)

Sales After Call.

Potomac Electric 5½% pfd.—2 at 113½.
Capital Traction 5s—$500 at 91¼, $1,000 at 91½.
Anacostia & Potomac R. R. Guar. 5s—$1,000 at 91¼.
Washington Gas 5s 1960—$500 at 116.
Potomac Electric 6s 1953—$1,000 at 108, $1,000 at 108, $1,000 at 108.
Mergenthaler Linotype—10 at 47, 10 at 47, 10 at 47, 10 at 47.

| BONDS. | Bid. | Asked. |
|---|---|---|
| **Public Utility.** | | |
| Amer Tel & Tel 4½s | 110 | |
| Am Tel & Tel col tr 5s | 108½ | |
| Anacostia & Pot 5s | 91¼ | 93 |
| Ana & Pot Guar 5s | 108 | |
| C & P Tel of Va 5s | 108 | |
| Capital Traction R R 5s | 91 | 92½ |
| City & Suburban 5s | 86 | 90 |
| Georgetown Gas 1st 5s | 113 | |
| Pot Elec Pow Cons 5s | 101 | 101¼ |
| Potomac Electric 6s | 108½ | |
| Wash Gas 5s 1956 | 108 | |
| Wash Gas 5s 1960 | 116¼ | |
| Wash Gas 6s series B | 101¾ | |
| Wash Rwy & Elec 4s | 106 | |
| **Miscellaneous.** | | |
| Barber & Ross Inc 6½s | 120 | |
| Chevy Chase Club 5½s | 106 | |
| Col Country Club 5½s | 104 | |
| W Mkt Cold Storage 5s | 98 | |
| **STOCKS.** | | |
| **Public Utility.** | | |
| Amer Tel & Tel (9) | 161⅝ | |
| Capital Transit Co (1) | 13⅜ | 14 |
| Pot Elec Pow 6% pfd (6) | 110⅜ | 114⅜ |
| Wash Gas Lt Co (1.60) | *71 | |
| Wash Ry & El Co (12) | 580 | |
| Wash Ry & El pfd (5) | 106⅝ | |
| **Bank and Trust Companies.** | | |
| Amer Sec & Tr Co (10) | 222 | |
| Bank of Bethesda (6) | 25 | |
| Capital (4) | 115 | |
| Com & Savings (8) | 175 | |
| Liberty (3) | 90 | |
| Lincoln (6.25) | 195 | 230 |
| Natl Sav & Tr | 100 | |
| Prince Georges Bk & Tr | 17 | 22 |
| Riggs (8) | 230 | 240 |
| Riggs pfd (5) | *103 | |
| Washington (6) | 105 | |
| Wash Loan & Tr (8) | *205 | |
| **Fire Insurance.** | | |
| American (13) | *180 | |
| Corcoran (2.50) | *93 | |
| Firemen's (1.60) | 31 | 36 |
| National Union (.60) | 13 | |
| **Title Insurance.** | | |
| Columbia (.30) | 6 | |
| Real Estate (6) | 110 | |
| **Miscellaneous.** | | |
| Carpel Corp (1.60) | 22 | 25 |
| Lanston Monotype (5) | 75 | |
| Mergenthaler Linotype | 47 | 47½ |
| Peoples Drug S pfd (6.50) | 113 | |
| Real Est M & G pfd (.20) | 4 | 4½ |
| Security Storage (5) | 101½ | |
| Ter Ref & Wh Corp (3) | 50 | |
| Wdwd & Loth com (†1.20) | 45 | |
| Wdwd & Lothrop pfd (7) | 116 | |

*Ex dividend.
†80 cents extra.
‡Flat.

### New York Produce.

New York, Jan. 28 (AP).—EGGS—Receipts, 16,733; unsettled; mixed colors, special packs or selections from fresh receipts, 29@29½; standards and commercial standards, 28@28½; firsts, 27; seconds, 24@26; dirties, No. 1, 42 lbs., 23½@24½; average checks, 21; refrigerator, standards, 22@24; firsts, 22@24; mediums, 18@20; checks, 17. White eggs, Pacific Coast, fresh, shell treated or liners, fancy, 29@29½; Pacific Coast, standards, 28½@29; other whites, unchanged. Brown: Resale of premium marks, 30@32½; other browns, unchanged.

LIVE POULTRY—Firm; all freight grades unquoted; all express grades, unquoted; dressed poultry, irregular. Fresh: Turkeys (Northwest), 23@31; other fresh and all frozen grades, unchanged.

BUTTER—Receipts, 11,754, easier. Creamery, higher than extra, 35½@36¼; extra (92 score), 35¼; firsts (89-91 scores), 33¼@34¾; centralized (90 score), 34.

CHEESE—Receipts, 50,790; steadier; prices unchanged.

SUGAR—Raw sugar was unchanged today at 3.38 for spots, but shipment sugars showed further advances, selling as high as 3.45 for April-May delivery. Refined was unsettled and prices were reduced from 10 to 20 points with some local refiners accepting business for today only at from 4.55 to 4.65 for prompt and 30-day shipment.

COFFEE—Spot, steady; Rio, No. 7, 7; Santos, No. 4, 9¼@9½. Cost and freight offerings included Santos Bourbon 3s and 5s, at 8.80@9.20; Rio futures closed barely steady. Sales, 5,000. March, †5.06; May, †5.21; July, *5.34; December, †5.57. Santos futures barely steady. Sales, 19,000. March, 8.77; May, *8.88; July, *8.94; September, †8.85; December, 8.90.
*Bid. †Nominal.

### Chicago Livestock.

Chicago, Jan. 28 (AP) (U. S. Department of Agriculture).—HOGS—Receipts, 18,000, including 4,000 direct; steady to 10 cents higher than Monday's average; part of early 10-15 advance lost; early top, 10.40; bulk 170-250-lb., 10.00@10.25; 260-340-lb., mostly 9.90@10.15; best light lights early, 10.30; most sows, 9.10@9.45; few 9.50 and 9.55.

CATTLE—Receipts, 6,000; calves, 1,500; fed steers and yearlings strong; killing quality very plain; weighty kinds in best demand; very little beef in crop, but practically everything going on killing account; best fed steers, 11.00; only a few odd head up to 12.00; most better grades, 9.50@10.75, with bulk of crop of value to sell at 9.50 down; heifers, steady; mostly 6.75@8.25; cows scarce, fully steady; bulls, 25 higher; vealers firm at 12.00@13.00; best sausage bulls, 7.25.

SHEEP—Receipts, 13,000; fat lambs in fairly broad demand; bidding fully steady at upward to 10.25 on lambs now held 10.50 and 10.60 and above; sheep steady; desirable ewes downward from 4.75; feeding lambs little changed.

### Chicago Stocks.

(Furnished by W. B. Hibbs & Co.)

| | Bid. | Asked. |
|---|---|---|
| Yellow Taxi | 22 | 23 |
| Thompson | 11¾ | 12 |
| Wahl | 6 | 6¼ |
| Butler Brothers | 8⅝ | 8¾ |
| National Leather | 2 | 2⅛ |
| Swift | 24¼ | 24½ |
| Swift International | 35⅛ | 35⅝ |
| Libby, McNeil & Libby | 9⅞ | 10 |
| Midwest Oil | ⅛ | ¼ |
| City Con com | ⅛ | ¼ |
| City Con pfd | ½ | 2 |
| Edison | 106½ | 106⅞ |
| Public Service $100 par | 57 | 59 |
| Public Service no par | 58 | 59 |
| Quaker com | 131½ | 136½ |
| Quaker pfd | 144 | 145 |
| Bendix | 24¼ | 24½ |
| Borg Warner | 68½ | 69⅝ |
| Illinois Brick | 12 | 12½ |
| Great Lakes Dock & Dredge | 30¾ | 30⅞ |
| Conso com | ⅛ | ⅜ |
| Conso pfd | 3 | 4½ |
| Electric Household | 17⅛ | 17½ |
| McCord | 37 | 39¼ |
| Nat Gypsum | 49¼ | 49½ |

### Foreign Exchange.

*By the Associated Press*

The dollar rallied against leading foreign currencies in exchange trading today.

In New York the British pound sterling dropped ⅞ of a cent to $4.99¾, the French franc was .01½ of a cent lower at 6.68⅝ cents and Holland guilders yielded .04 of a cent at 68.65 cents.

In Paris the dollar closed at an equivalent of 6.666 cents to the franc, against an overnight New York rate of 6.678 cents. The market was closed in London because of the funeral of the late King.

### Boston Wool Market.

Boston, Jan. 28 (AP) (U. S. Dept. Agr.). Small quantities of Ohio and Sinclair fleece wools were sold at firm prices compared with last week. Fine Ohio Delaine fleeces brought 34@35 in the grease, while strictly combing 56s, ⅜-blood and 48s, 50s, ¼-blood, sold at mostly 41@42 grease basis.

### Naval Stores Firm.

Savannah, Jan. 28 (AP).—TURPENTINE, firm, 44½; sales, 14; receipts, 37; shipments, 1,307; stock, 46,844.

ROSIN—Firm; no sales; receipts, 562; shipments, 2,501; stock, 96,678. Quote: B, 3.45@3.50; D, 3.75; E, 3.90@3.85; F, 4.10@4.15; G, 4.20@4.25; H, 4.30; I, 4.45; K and M, 4.55; N, 4.75; WG, 5.15; WW and X, 5.65.

## New York Curb Exchange Sale

*By the Associated Press.*

| Sales in hundreds. | | High | Low | Close |
|---|---|---|---|---|
| | **—A—** | | | |
| .10 | Adams Mil 1pf(7) | 110½ | 110½ | 110½ |
| 1 | Aero Sup Mfg A | 17⅝ | 17⅝ | 17⅝ |
| 73 | †Aero Sup Mfg B | 4⅛ | 3⅝ | 4 |
| 1 | Agfa Ansco | 15 | 15 | 15 |
| 2 | Ainsworth (1g) | 53 | 52¼ | 53 |
| 3 | †Air Invest | 3⅝ | 3⅝ | 3⅝ |
| 11 | Air Inv war | 1 | 1 | 1 |
| 6 | †Air Inv cv pf | 31 | 30¾ | 30¾ |
| .10 | Ala Pow $6 pf(6) | 70 | 70 | 70 |
| .10 | Allegheny Stl pf(7) | 115 | 115 | 115 |
| 2.50 | Alum Co Am | 96 | 95½ | 96 |
| 2.50 | Alum Co pf (1½) | 112¼ | 112¼ | 112¼ |
| 2 | Alum Goods (.60) | 15½ | 15½ | 15½ |
| .50 | Alum Indus (.40) | 11½ | 11½ | 11½ |
| 1 | Am Capital B | 1⅛ | 1⅛ | 1⅛ |
| 2.25 | †Am Cit P&LA (3h) | 48¼ | 47¼ | 48¼ |
| 27 | †Am Cit P&LB | 7⅛ | 6⅞ | 7⅛ |
| 15 | Am Cyan B (.35e) | 34⅝ | 34⅛ | 34⅝ |
| 1 | †Am Equities (.13e) | 5⅝ | 5⅝ | 5⅝ |
| 14 | Am & Fgn P war | 4⅝ | 4⅜ | 4⅝ |
| 6.50 | Am Fork & H(.80a) | 24 | 22 | 23 |
| 52 | Am Gas&El (1.40) | 41¼ | 40¾ | 41 |
| .50 | Am G&E pf (6) | 110 | 110 | 110 |
| 12 | Am Gen | 11⅜ | 11 | 11 |
| 1 | Am Gen $3½ pf | 38 | 38 | 38 |
| 2.50 | Am Hard Rub | 35½ | 35¼ | 35¼ |
| 2 | Am Laun Mch (.40) | 20¾ | 20½ | 20¾ |
| 44 | Am Light & T(1.20) | 20⅝ | 19¼ | 19⅝ |
| 3 | Am Lgt&Tr pf (1½) | 30 | 30 | 30 |
| 200 | †Am Maracaibo | 1⅜ | 1⅛ | 1⅜ |
| 8 | Am Meter | 29 | 27⅞ | 27⅞ |
| 204 | Am Sup Power | 3½ | 3⅜ | 3⅜ |
| 9 | Am Sup P pf | 39⅝ | 37⅝ | 38⅝ |
| 2 | Anch Post F | 2⅝ | 2⅝ | 2⅝ |
| 1 | †Ang Wupp (.30) | 5⅝ | 5⅝ | 5⅝ |
| 1 | †Arctur Rad Tube | 6⅞ | 6⅞ | 6⅞ |
| 101 | Ark Nat Gas A | 6⅞ | 6⅝ | 6⅞ |
| 15 | Ark Nat Gas pf | 9⅞ | 9⅞ | 9⅞ |
| 2 | †Art Mot Wks(.40a) | 9⅛ | 9⅛ | 9⅛ |
| 1 | As El Ind (.216e) | 11¼ | 11¼ | 11¼ |
| 20 | As G & El | 1⅞ | 1⅝ | 1⅝ |
| 39 | †As G & El A | 1½ | 1⅜ | 1½ |
| 65 | As G&El war | 3-32 | 1-16 | 3-32 |
| 7 | As G & El pf | 7¼ | 7 | 7 |
| 1 | As Laund vtc | ⅛ | ⅛ | ⅛ |
| 1 | †As Rayon | 2½ | 2½ | 2½ |
| 37 | Atlas Corp (.30e) | 14⅝ | 14⅜ | 14⅝ |
| 19 | Atlas Corp war | 1⅝ | 1⅝ | 1⅝ |
| 2 | Atlas Ply | 10½ | 10½ | 10½ |
| 2 | †Auto V Mach (½a) | 11½ | 11½ | 11½ |
| 1.20 | †Axton Fis A (3.20) | 54½ | 54 | 54 |
| | **—B—** | | | |
| 2.25 | Babcock & Wil (.40) | 75 | 74 | 74 |
| 25 | †Bellanca Airc | 3⅛ | 3 | 3⅛ |
| .25 | Bell Tel Can (8) | 144 | 144 | 144 |
| 2 | †Bickfords (1) | 14½ | 14½ | 14½ |
| 13 | †Black & Decker | 24⅞ | 23⅞ | 24 |
| 10 | Bliss E W | 23 | 22⅝ | 22⅝ |
| 1 | †Blue Ridg (.13⅜e) | 4⅛ | 4 | 4 |
| 1 | †Blue Rid cv pf (3h) | 45⅛ | 45⅛ | 45⅛ |
| 1 | Bower R Bear (1) | 25 | 24⅝ | 25 |
| 11 | Braz T & L | 13¼ | 12⅞ | 13¼ |
| 20 | †Bridgpt Mach | 16 | 15⅝ | 15⅝ |
| 2 | Brill A | 3⅝ | 3⅝ | 3⅝ |
| 1 | †Brillo Mfg (.60) | 7⅞ | 7⅞ | 7⅞ |
| 1 | Br Am Oil cou(.60) | 21⅞ | 21⅞ | 21⅞ |
| 1 | Br Am Tb (.361g) | 30⅝ | 30⅝ | 30⅝ |
| 2 | Brit Celan | 3⅜ | 3⅜ | 3⅜ |
| 1.50 | Brown Co pf | 13⅛ | 13 | 13 |
| 1 | †Brown F&WB(.90e) | 28 | 28 | 28 |
| 1.50 | Buckeye P L (3) | 49 | 48½ | 48½ |
| 1 | Buf N&EP pf(1.60) | 25 | 25 | 25 |
| 5.25 | Bunk Hill & S (½e) | 65⅝ | 65 | 65⅝ |
| .50 | Burco cv pf (3) | 33½ | 33½ | 33½ |
| 8 | Butler Bros | 8⅝ | 8⅝ | 8⅝ |
| | **—C—** | | | |
| 1 | Cab & Wir pf(.149e) | 5½ | 5⅜ | 5½ |
| 21 | †Cab El Prod vtc | ⅝ | ⅝ | ⅝ |
| 28 | Can Ind Alc A | 12⅛ | 11⅞ | 11⅞ |
| 1 | Can Ind Alc B | 11⅛ | 11⅛ | 11⅛ |
| 13 | Can Marc Wire | 2⅛ | 2⅛ | 2⅛ |
| 36 | Carib Syn | 3⅝ | 3⅛ | 3⅛ |
| 3 | Carnation (1) | 22 | 21½ | 22 |
| 12 | Carrier Corp | 12⅛ | 11⅝ | 12⅛ |
| 89 | †Catalin Am | 10⅝ | 10⅛ | 10⅝ |
| 1.25 | Celluloid pf | 52 | 51 | 51 |
| 1 | Celluloid 1 pf (2k) | 100 | 100 | 100 |
| 125 | Cen & Sw Ut | 2⅝ | 2⅛ | 2½ |
| 1 | Cen Hud G&E (.80) | 17⅛ | 17⅛ | 17⅛ |
| 3 | Cen P&L pf(.43¾k) | 48⅛ | 45½ | 48 |
| 123 | Cen St El | 2⅝ | 2⅝ | 2⅝ |
| 3 | Cen St E 6 pf | 29¼ | 27 | 29¼ |
| 1 | Cen St E 7 pf | 43 | 42½ | 42½ |
| 3 | Cen St E cv pf n | 29 | 27¼ | 28¾ |
| 18 | †Centrif Pi (.40) | 6 | 5⅝ | 5⅝ |
| 3 | †Charis (1½) | 20¼ | 19⅝ | 19⅝ |
| .50 | Chesebro (4a) | 120 | 120 | 120 |
| 1 | Chi Riv&Mch (1⅛a) | 24½ | 24½ | 24½ |
| 1.25 | Childs pf | 52½ | 52 | 52½ |
| 1070 | Cities Service | 5⅛ | 4⅞ | 5⅛ |
| 27 | Cit Serv pf | 51½ | 50 | 51¼ |
| 1 | Cit Serv B pf | 5 | 5 | 5 |
| .50 | Cit Svc P 6 pf | 47 | 47 | 47 |
| 5 | City Auto Stpg(.60) | 15⅝ | 14⅞ | 15⅛ |
| 15 | Claude Neon Lts | 1 | 11-16 | 11-16 |
| 10 | †Cleve Tract | 14 | 13½ | 13⅞ |
| 35 | Club Al Uten | 3⅜ | 2⅞ | 3⅛ |
| 16 | †Colon Oil | 1⅛ | 1⅛ | 1⅛ |
| 4.50 | Colts Pat F (1¼a) | 69½ | 68⅛ | 68⅛ |
| 4.50 | Colum G&E pf (5) | 104 | 101½ | 104 |
| 20 | Colum O&G vtc | 1⅛ | 1⅛ | 1⅛ |
| 84 | Comwlth & So war | ⅛ | ⅛ | ⅛ |
| 9.75 | Comm Pw&Lt 1 pf | 25½ | 23 | 24⅞ |
| 4 | †Comm Wat Svc | 1⅛ | 1⅛ | 1⅛ |
| 34 | †Como Mines | 1⅛ | 1⅛ | 1⅛ |
| 72 | †Cons Airc | 20⅝ | 19⅞ | 20⅛ |
| 4 | Cons Auto M pf | ⅛ | ⅛ | ⅛ |
| 28 | Cons Cop Min | 5⅛ | 5⅛ | 5⅛ |
| 6 | †Cons G&EBal(3.60) | 89¼ | 88⅛ | 88⅛ |
| .10 | Cons Mng&S (2½a) | 230 | 230 | 230 |
| 1 | †Cons Ret Strs | 4⅝ | 4⅝ | 4⅝ |
| 4 | †Cons Royalty (.20) | 3 | 3 | 3 |
| .25 | Cont G&E p pf (7) | 95 | 95 | 95 |
| 30 | †Cooper-Bess | 16⅝ | 16 | 16⅝ |
| 3 | †Coop-Bess pf | 44¼ | 43⅛ | 43⅞ |
| 2 | Copper Range | 7⅝ | 7⅛ | 7⅝ |
| 13 | †Cord Corp | 6⅞ | 6⅝ | 6⅞ |
| 5 | †Corroon & Rey | 5⅞ | 5⅝ | 5⅞ |
| 7 | †Cosden Oil Me | 1⅝ | 1⅜ | 1⅝ |
| 1 | †Cosden Oil Me pf | 8½ | 8½ | 8½ |
| 12 | Crane Co | 28⅞ | 28⅝ | 28⅞ |
| 86 | Creole Pet (.20e) | 28⅞ | 28⅛ | 28⅞ |
| 8 | Crocker Wh | 13⅝ | 13⅝ | 13⅝ |
| 24 | †Croft Brewing | ⅞ | ⅞ | ⅞ |
| 35 | †Crown C Pet | 2 | 2 | 2 |
| 15 | Crown Drug | 5¼ | 5 | 5⅛ |
| 1 | Cuban Tob | 7 | 7 | 7 |
| 1 | †Cuneo Press (1.20a) | 39 | 39 | 39 |
| 18 | †Cusi Mex | 1⅛ | 1⅛ | 1⅛ |
| | **—D—** | | | |
| 1 | Darby Pet (¼g) | 9½ | 9½ | 9½ |
| 6 | †Derby Oil | 3⅛ | 3 | 3 |
| 1 | Detroit Gr In (.20e) | 9⅞ | 9⅞ | 9⅞ |
| 2 | Dictograph (.15g) | 6⅞ | 6⅞ | 6⅞ |
| 1 | †Distill Liq | 12⅝ | 12⅝ | 12⅝ |
| 2 | Dist Co Ltd (.744e) | 25 | 25 | 25 |
| 9 | †Doehler D Cast | 34½ | 33½ | 33½ |
| 2 | Dow Chem (2) | 98 | 97¾ | 98 |
| .20 | Driver Harris pf (7) | 108 | 107½ | 108 |
| 5 | †Dubilier Con | 2⅝ | 2⅛ | 2⅝ |
| .25 | Duke Power (3) | 75½ | 75½ | 75½ |
| | **—E—** | | | |
| 22 | Eagle Pich Lead | 10⅜ | 10 | 10¼ |
| 11 | East Gas & F | 7⅝ | 7¼ | 7⅝ |
| 3.25 | East G&F 6 pf (6) | 63½ | 62½ | 63 |
| 23 | East Sta Corp | 2⅝ | 2¼ | 2⅝ |
| 2 | East Sta A pf | 36 | 35 | 36 |
| 11 | East Sta B pf | 35⅝ | 32½ | 35⅝ |
| 6 | Easy Wash M B(½) | 8 | 7⅞ | 8 |
| 3 | †Eisler Elec | 3⅝ | 3½ | 3½ |
| 459 | El Bond & Sh | 19½ | 18⅛ | 19 |
| 10 | El Bond & S pf(6) | 79½ | 78¾ | 79¼ |
| 8 | El Bd & Sh 5 pf(5) | 69 | 68 | 69 |
| 1 | El Pow As A | 8⅝ | 8⅝ | 8⅝ |
| 9 | El P&L opt war | 3⅝ | 3½ | 3½ |
| 1.25 | El P&L 2 pf A | 38½ | 37 | 38½ |
| 10 | †Elect Share | 8¼ | 7⅞ | 8¼ |
| 1 | †Elect Sh pf (3h) | 94 | 93 | 93 |
| 4.75 | Elgin N Watc (¼g) | 32¾ | 32 | 32 |
| 2 | Emp G&F 8 pf | 59¾ | 58⅞ | 59¾ |
| 4 | Emp G&F 7 pf | 55½ | 54¾ | 55¼ |
| 1 | Emp G&F 6½ pf | 51 | 51 | 51 |
| 1.25 | Emp G&F 6 pf | 51½ | 50 | 51 |
| 2 | Ems Der&Equip(1a) | 18½ | 18 | 18 |
| 37 | †Equity Corp | 2½ | 2⅝ | 2⅝ |
| 11 | Europ El deb rts | ⅛ | ⅜ | ⅜ |
| 3 | Evans Wallo | ⅞ | ⅞ | ⅞ |
| 1 | Evans Wallo pf | 11¾ | 11¾ | 11¾ |
| 16 | †Ex-cello A & T | 21¾ | 21⅝ | 21⅝ |
| | **—F—** | | | |
| 16 | †Fairchild Av | 10¼ | 9⅝ | 9⅝ |
| .50 | Fajardo Sug (6) | 148¼ | 148 | 148 |
| 4 | †Falstaff Brew | 5⅝ | 5½ | 5½ |
| 1 | Fedders Mfg (⅝g) | 31 | 31 | 31 |
| 3 | †Ferro Enam (.80) | 31¼ | 31 | 31 |
| 13 | †Fidelio Brew | 11-16 | ⅝ | ⅝ |
| 183 | Fisk Rub | 8½ | 7¼ | 8⅜ |
| 1.50 | Fisk Rub pf (6) | 61½ | 59¼ | 61½ |
| 3 | Flintkote A (1) | 38½ | 38¼ | 38¼ |
| 1 | Fla P&L 7 pf | 57½ | 57½ | 57½ |
| 3 | Ford M Can A(½e) | 25½ | 24⅝ | 24⅞ |
| 1 | Ford M Fran | 3⅛ | 3⅛ | 3⅛ |
| 4 | Ford Mot Ltd(.177e) | 8⅝ | 8⅝ | 8⅝ |
| .50 | †FrdtrtGcv pf(1.20) | 16⅝ | 16⅝ | 16⅝ |
| | **—G—** | | | |
| 3 | Gen Alloys | 3⅝ | 3¼ | 3¼ |
| 20 | Gen Firepfg (.10g) | 18¼ | 17⅞ | 18⅛ |
| 27 | Gen Invest | 1⅛ | 1 | 1 |
| 1 | Gen Invest war | 5-32 | 5-32 | 5-32 |
| .50 | Gen Out Adv pf | 79⅝ | 79⅝ | 79⅝ |
| 24 | †Gen Tel | 15¼ | 14⅞ | 14⅞ |
| 1 | †Gen Tel pf (3) | 48½ | 48½ | 48½ |
| .80 | Gen T & Rub | 94½ | 93⅝ | 94½ |
| .20 | Gen T&R A pf (6) | 102 | 101 | 102 |
| .50 | Georg Pow pf (6) | 89 | 88½ | 89 |
| 8 | Glen Alden (1) | 16⅛ | 16⅛ | 16⅛ |
| 23 | †Globe Und (.60e) | 3 | 2⅞ | 2⅞ |
| 8 | Godchaux Sug A | 30½ | 30½ | 30½ |
| 2 | Godchaux Sug B | 11⅝ | 11⅝ | 11⅝ |
| 16 | Goldfield Con | 1-16 | 1-16 | 1-16 |
| 2 | †Grand Rap V (⅛) | 12½ | 11⅞ | 11⅞ |
| 46 | Gray Tel PS (2a) | 32⅝ | 30⅜ | 32 |
| .50 | Gt Atl & P nv (5a) | 127 | 127 | 127 |
| 1 | Gt Nor Pap (1) | 30⅝ | 30⅝ | 30⅝ |
| 12 | Greenf T & D | 9⅝ | 9⅝ | 9⅝ |
| 18 | Guard Inv | 1⅛ | 1⅛ | 1⅛ |
| 3 | Gulf Oil Pa | 85 | 84⅝ | 84⅝ |
| | **—H—** | | | |
| 4 | Hall Lamp (.20e) | 6⅝ | 6⅝ | 6⅝ |
| 4 | †Hartman Tob | 2 | 1⅞ | 1⅞ |
| 36 | †Harvard Brew | 4⅛ | 4 | 4 |
| 1 | †Hazeltine (1e) | 12⅝ | 12⅝ | 12⅝ |
| 17 | †Hecla Min (.40) | 16⅝ | 16⅛ | 16⅝ |
| 3 | Holling Gold (.65a) | 16⅛ | 16 | 16 |
| 4.50 | Horn & Hard (1.60) | 33¼ | 33⅛ | 33¼ |
| .50 | Horn & Hard pf (7) | 106 | 106 | 106 |
| .30 | Hormel G (1) | 22 | 22 | 22 |
| 18 | †Hud Bay M&S (1) | 26⅝ | 25¼ | 26¼ |
| 6 | Humble Oil (1) | 72 | 71⅞ | 71⅞ |
| 4 | †Huyler's Del | 2 | 1⅞ | 1⅞ |
| 2 | †Huyler'sD pf stp(4) | 36⅝ | 36⅝ | 36⅝ |
| 8 | †Hygrade Fd | 5⅛ | 5⅛ | 5⅛ |
| 1 | Hygrade Sylv (2) | 39 | 39 | 39 |
| | **—I—** | | | |
| 11.50 | Ill P & L $6 pf | 43⅝ | 42⅝ | 43 |
| 1 | Ill P & L 6% pf | 43⅝ | 43⅝ | 43⅝ |
| 32 | Imp Oil Can (½a) | 23⅝ | 23⅜ | 23⅜ |
| 1 | Ind Ter Ill A | 6⅛ | 5⅞ | 6⅛ |
| 6 | Ind Ter Ill B | 6⅛ | 6⅛ | 6⅛ |
| 1 | Ind Pipe L (.30a) | 6⅛ | 6⅛ | 6⅛ |
| 1 | Indus Finan pf | 17⅝ | 17⅝ | 17⅝ |
| 3 | Ins Co N Am (2a) | 81⅝ | 81 | 81⅝ |
| 3 | Int Hyd-El pf | 12⅝ | 12⅝ | 12⅝ |
| 3 | Int Met Ind A | 7⅝ | 7⅝ | 7⅝ |
| 11 | †Int Min (.15g) | 14⅛ | 14 | 14 |
| 29 | Int Mining war | 4⅛ | 4 | 4⅛ |
| 11 | Internat Pet (1½a) | 38⅛ | 37⅝ | 37⅝ |
| 3 | Inter Pet reg(1½a) | 38⅛ | 38⅛ | 38⅛ |
| 2 | †Inter Prod | 5⅛ | 5 | 5⅛ |
| 47 | Inter Util B | 1 | 11-16 | 11-16 |
| 1 | Inter Util war new | 1-16 | 1-16 | 1-16 |
| 6 | †Inters Hos (2) | 30⅝ | 30 | 30 |
| 4 | Inters Pw Del pf | 27½ | 26¾ | 27½ |
| 1 | Iron Firem vtc (1) | 26⅝ | 26⅝ | 26⅝ |
| 20 | †Irving Air Ch(.60a) | 20⅝ | 19⅞ | 20⅝ |
| 15 | †Ital Superpow A | 1⅛ | 1⅛ | 1⅛ |
| | **—J—** | | | |
| .50 | Jones & Lau Stl | 30⅝ | 30⅝ | 30⅝ |
| | **—K—** | | | |
| 3 | †Kingsb Brew | 2⅛ | 2⅛ | 2⅛ |
| 1 | Kirby Pet (.20e) | 4⅛ | 4⅛ | 4⅛ |
| 1 | †Knott Corp | 4⅝ | 4⅝ | 4⅝ |
| 1.25 | †Koppers G&C pf(6) | 100 | 99⅝ | 99⅝ |
| 5 | †Krueger Brew (1) | 15⅝ | 15⅝ | 15⅝ |
| | **—L—** | | | |
| 7 | Lake Sh M (2a) | 57¼ | 56½ | 57 |
| 9 | Lakey Fdy & M | 6¼ | 6⅛ | 6⅛ |
| .30 | Lane Bryant pf (7) | 75 | 75 | 75 |
| 1 | †Lefc Real pf (½k) | 24 | 24 | 24 |
| 19 | Lehigh C&N (.30) | 10⅝ | 10½ | 10½ |
| 158 | †Leonard Oil | 1⅛ | 1⅛ | 1⅛ |
| 6 | †Lion Oil | 8⅛ | 8⅛ | 8⅛ |
| 35 | †Lockheed Airc | 9⅝ | 9⅛ | 9⅝ |
| 2 | Lone Star Gas(.20g) | 11 | 11 | 11 |
| 2 | Long Island Lt | 4⅝ | 4⅝ | 4⅝ |
| 1.50 | Long Is L pf B (6) | 70 | 69½ | 70 |
| 4 | Loudon Pack (⅛) | 7⅛ | 7⅛ | 7⅛ |
| .25 | Louis P L 6 pf (6) | 95 | 95 | 95 |
| 177 | †Louis L & E (.40) | 14⅛ | 13⅝ | 13⅝ |
| 8 | †Lynch Corp (2) | 44⅝ | 42⅝ | 44⅝ |
| | **—M—** | | | |
| 8 | †McCord Rad B | 10 | 9⅝ | 9⅝ |
| 1 | McWill Dredg (2a) | 68 | 67 | 67 |
| 1 | Marc In Mar(.263e) | 9⅝ | 9⅝ | 9⅝ |
| 2 | Marion St Shov | 7⅝ | 7 | 7 |
| 13 | Maryland Cas | 4⅝ | 4½ | 4⅝ |
| 1 | Masonite (½e) | 71⅝ | 71⅝ | 71⅝ |
| 1 | Mass Util Asso | 2⅛ | 2⅛ | 2⅛ |
| 98 | Massey Harris | 7⅝ | 7½ | 7½ |
| 6 | †Memph N G(.10e) | 6⅛ | 6⅛ | 6⅛ |
| 1 | Mercant Strs | 22 | 22 | 22 |
| 6 | Mer & Man Sec A | 7½ | 7⅜ | 7⅜ |
| 3 | †Merritt-C & S | 5⅜ | 5 | 5 |
| 2 | †Michigan G & O | 2⅝ | 2⅝ | 2⅝ |
| 13 | Michigan Sug | 1⅛ | 1⅛ | 1⅛ |
| 2 | Michigan Sug pf | 6⅝ | 6½ | 6⅝ |
| 10 | Mid St Pet A vtc | 5 | 4⅝ | 4⅝ |
| 41 | Mid St Pet B vtc | 1⅝ | 1⅛ | 1⅝ |
| 312 | Mid West Util | ⅛ | ⅛ | ⅛ |
| 6 | Mid West Ut pf | 3⅝ | 3½ | 3⅝ |
| 1 | Midland Stl (½g) | 19⅝ | 19⅝ | 19⅝ |
| 1 | Mining Co Can | 1⅛ | 1⅛ | 1⅛ |
| 1 | Minn M&M (.70a) | 23 | 23 | 23 |
| .50 | Mohawk-H 2d pf | 63½ | 63 | 63 |
| 7 | †Molybdenum | 11 | 10⅝ | 10⅞ |
| 1.70 | Monts Ward A (7) | 152 | 151 | 151 |
| 1 | †Moody In pt pf (3) | 36 | 35½ | 36 |
| 37 | Mount & Gulf (.07e) | ⅝ | ½ | ½ |
| 10 | Mount Prod (.60) | 6½ | 6⅝ | 6½ |
| 2 | †Mueller Brass (.80) | 27⅞ | 27½ | 27⅞ |
| 1 | Murphy Co (1.60) | 150 | 150 | 150 |
| 1 | Murphy Co new w i | 52 | 52 | 52 |
| | **—N—** | | | |
| 29 | †Nat Bellas Hess | 2⅝ | 2⅜ | 2⅝ |
| 7 | †Nat Container (2) | 27 | 26⅝ | 27 |
| 5 | Nat Fuel G (1) | 22½ | 22 | 22½ |
| 7 | †Nat Invest | 2⅝ | 2¼ | 2¼ |
| 8 | Nat Leather | 2⅛ | 2 | 2⅛ |
| 2 | Nat P&L pf (6) | 84¼ | 83½ | 83½ |
| 2 | †Nat Rub Mch | 7½ | 7 | 7 |
| 16 | Nat Service | ⅛ | ¼ | ¼ |
| 2 | Nat Svc pf | 1½ | 1½ | 1½ |
| 1 | Nat Sug Ref (2) | 25½ | 25½ | 25½ |
| 5 | Nat Trans (⅝e) | 13⅞ | 13⅝ | 13⅞ |
| 2 | †Nehi Corp | 5⅛ | 5⅛ | 5⅛ |
| 2 | †Nelson (H) | 14¼ | 14¼ | 14¼ |
| 1 | †Neptune Met A | 13½ | 13½ | 13½ |
| 2 | New Bradford (.20) | 3½ | 3½ | 3½ |
| 3 | N J Zinc (2) | 75¼ | 75 | 75¼ |
| 35 | N Mex & Ariz | 5⅛ | 4⅝ | 5 |
| 3 | †Newmont M (1⅛e) | 94 | 93 | 94 |
| .50 | †N Y & H Ros (1a) | 34½ | 34½ | 34½ |
| 4 | N Y Steam | 20¼ | 20 | 20 |
| .75 | N Y Tel pf (6½) | 118 | 117½ | 118 |
| 27 | Niag Hud Pow | 10⅝ | 10½ | 10⅝ |
| 1 | Niag Hud A war | ⅛ | ⅛ | ⅛ |
| 31 | Niag S Md B (.02e) | 11⅛ | 10⅞ | 11½ |
| 2 | Niles-Bem-P | 36½ | 36½ | 36½ |
| 7 | †Nipissing M (⅛g) | 3⅛ | 3 | 3 |
| 76 | †Noma Elec | 6½ | 5¼ | 6 |
| 21 | Nor Am L & Pow | 4⅝ | 4½ | 4⅝ |
| 4 | Nor Am L & P pf | 47¼ | 46⅝ | 46⅝ |
| 2 | †Nor Am Ut Sec | 5⅛ | 5⅛ | 5⅛ |
| 4 | †N Cent Tex (.10e) | 5⅛ | 5⅛ | 5⅛ |
| 2 | †N Europ Oil | ⅛ | ⅛ | ⅛ |
| .50 | N N Y Ut 1 pf (7) | 107¼ | 106⅝ | 107¼ |
| 86 | Nor St P A | 28⅝ | 25⅝ | 27⅝ |
| 3 | †No West Eng | 17¼ | 16⅝ | 16⅝ |
| 3 | †Novadel-Ag (2) | 38⅝ | 38⅝ | 38⅝ |
| | **—O—** | | | |
| 1.75 | Ohio Ed pf (6) | 105 | 104 | 105 |
| 2 | Ohio Oil pf (6) | 106½ | 106¼ | 106½ |
| 1 | Outbrd Mot A | 11¼ | 11¼ | 11¼ |
| 17 | Outbrd Mot B | 2 | 1⅝ | 1⅞ |
| 2 | †Overseas Sec (⅛g) | 7⅝ | 7⅝ | 7⅝ |
| | **—P—** | | | |
| 10 | †Pac Eastern | 5⅝ | 5⅜ | 5⅜ |
| 7 | Pac G&E 1 pf (1½) | 31 | 30⅞ | 31 |
| 3.50 | †Pac Tin spec (2a) | 49 | 48¼ | 48¼ |
| 27 | †Pan-Am Air (⅛g) | 53½ | 50 | 53 |
| 319 | †Pantepec Oil | 5⅝ | 5 | 5 |
| 5 | Parke Davis (2.20a) | 45⅛ | 45 | 45 |
| 6.50 | Park Rust-Pr (4½) | 83 | 82 | 82 |
| 5 | Parker Rust-P nWI | 28 | 27½ | 27½ |
| 119 | Pennroad (.20e) | 5 | 4⅞ | 5 |
| 1 | Pa G & E A (1½) | 18 | 18 | 18 |
| .30 | Pa P&L 7 pf (7) | 109⅝ | 109 | 109 |
| 3 | Pa Wat&Pow (4) | 89 | 89 | 89 |
| .60 | Pepperell (3) | 69¼ | 69 | 69 |
| 1.50 | Perfect Circle (2) | 41 | 41 | 41 |
| 1 | Phila Co (1) | 17 | 17 | 17 |
| 15 | †Phoenix Sec | 6½ | 6¼ | 6⅝ |
| 1 | Pie Bak vtc (.15g) | 12⅝ | 12⅝ | 12⅝ |
| 6 | †Pierce Governor | 13¼ | 12⅝ | 13¼ |
| 6 | †Pioneer Gold (.80) | 11⅞ | 11⅝ | 11⅝ |
| 182 | Pitney-Bowes (.20) | 10½ | 9⅝ | 10⅝ |
| 3 | †Pitts Forg | 8¼ | 8 | 8 |
| 2.70 | Pitts Lake E (2½a) | 74 | 73⅞ | 74 |
| 5 | Pitts Pl Gl (2) | 103½ | 102 | 103½ |
| 42 | †Potrero Sugar | 6⅛ | 5½ | 5⅝ |
| 11 | Powderell &Als(⅜a) | 34¾ | 34 | 34½ |
| 3 | Premier Gld (.12a) | 2 | 2 | 2 |
| 9 | Prod Roy | ⅝ | ⅝ | ⅝ |
| 3 | †Propper McCall | ⅝ | 11-16 | 11-16 |
| 1 | †Pruden Inv | 10⅝ | 10⅝ | 10⅝ |
| 1.10 | PubSvcInd $7 pr pf | 49¾ | 47 | 47 |
| 1 | PubSvcInd $6 pf | 26 | 25⅞ | 25⅞ |
| 1 | Pub Ut Sec p pf | 3⅛ | 3½ | 3½ |
| 3.25 | Pug Sd P 5 pf | 67 | 64½ | 64½ |
| 6.75 | Pug Sd P 6 pf | 34¾ | 31¾ | 31¾ |
| 1 | Pyrene (.20e) | 5⅛ | 5⅛ | 5⅛ |
| 1 | Pub Svc NoIll$60par | 56 | 56 | 56 |
| | **—Q—** | | | |
| 1.10 | Quaker Oats (4a) | 135½ | 134½ | 134½ |
| | **—R—** | | | |
| 1.35 | Rwy & Lgt (¼g) | 19½ | 19¼ | 19½ |
| 1 | Rwy & Ut Inv A | 11-16 | 11-16 | 11-16 |
| 1 | †Rainbow Lum B | ⅝ | ⅝ | ⅝ |
| 2.35 | Reed Roller Bit (1a) | 50⅝ | 48⅝ | 50⅝ |
| 11 | Reliable Strs | 16 | 15⅝ | 16 |
| 3 | Reybarn Inc | 4⅛ | 4⅛ | 4⅛ |
| 14 | Reynolds Inv | 2⅛ | 2⅛ | 2⅛ |
| 4 | Rich Oil pf | 2⅝ | 2 | 2⅝ |
| 3 | Richmond Rad | 5⅛ | 5 | 5 |
| 17 | Roosevelt Fd | 3⅛ | 2⅞ | 3⅛ |
| 24 | Root Pet | 7⅝ | 7⅝ | 7⅝ |
| 3 | Root Pet p pf (1.20) | 15⅝ | 15 | 15½ |
| 4 | Rossia Intl | 1 | ⅞ | 1 |
| 4 | Royal Type | 45½ | 45 | 45½ |
| 1 | Rustless I & S | 3⅝ | 3⅝ | 3⅝ |
| | **—S—** | | | |
| 1.25 | Safety C H&L (4a) | 88 | 88 | 88 |
| 19 | St Anth Gold | ⅛ | ⅛ | ⅛ |
| 232 | St Regis Pap | 4⅛ | 4⅛ | 4⅛ |
| 1.70 | St Regis Pap pf | 70 | 68 | 70 |
| 10 | Salt Cr Con (.17e) | 1⅛ | 1⅛ | 1⅛ |
| 2 | Salt Cr Prod (.80) | 8⅝ | 8⅝ | 8⅝ |
| 1 | Savoy Oil | 3 | 3 | 3 |
| .80 | Scovill Mfg (1) | 38½ | 38½ | 38½ |
| 11 | Sec Corp Gen | 4⅛ | 3⅝ | 4⅛ |
| 10 | Segal Lock | 3⅛ | 3⅛ | 3⅛ |
| 2 | Seiberling Rub | 3⅝ | 3⅝ | 3⅝ |
| 4 | Selected Indus | 3⅛ | 3⅛ | 3⅛ |
| 7.50 | Sel In (al ctf) (3½) | 86 | 85½ | 86 |
| 5 | Sel Ind pr pf (3½) | 86 | 86 | 86 |
| 12 | Sentry S Con | ⅝ | ⅝ | ⅝ |
| 18 | Seton Leather | 11¼ | 10⅝ | 11¼ |
| 2 | Shattuck Denn | 5 | 5 | 5 |
| 6 | Shenandoah | 3½ | 3⅛ | 3½ |
| 6 | Sherwin-Wms (4) | 126½ | 125¾ | 126 |
| .60 | Sherw WmsAApf(6) | 110 | 110 | 110 |
| 1 | Singer Ltd (.234e) | 4⅝ | 4⅝ | 4⅝ |
| 5 | Smith Corona vtc | 20½ | 19 | 20½ |
| 3 | Sonotone | 2⅛ | 2 | 2⅛ |
| 207 | So Am G&Pl (.30e) | 6⅝ | 6½ | 6⅝ |
| 6 | So Penn Oil (1.60) | 34 | 33¼ | 34 |
| 1 | So C Ed B pf (1½) | 28⅛ | 28⅛ | 28⅛ |
| 1 | South Pipe (.15g) | 5 | 5 | 5 |
| 1 | Sou Union Gas | 1 | 1 | 1 |
| 2 | †Southland R (.20a) | 8⅝ | 8½ | 8½ |
| .50 | S W Penn Pipe (4a) | 54 | 54 | 54 |
| 1 | Span & Gen | ½ | ½ | ½ |
| .50 | †Squ DCA pf (2.20) | 31½ | 31½ | 31½ |
| .50 | Stand G&E (2.40) | 33⅝ | 33⅝ | 33⅝ |
| .50 | Stand Dredg cv pf | 14½ | 14½ | 14½ |
| 1 | †Stand Inv pf | 41 | 41 | 41 |
| 7 | St Oil Ky (1) | 22⅝ | 22¼ | 22¼ |
| 5 | †St Oil Ohio | 26½ | 25⅝ | 26 |
| .50 | †St Oil Ohio pf (5) | 100 | 99½ | 100 |
| 3 | St Pow & Lt | 4½ | 4½ | 4½ |
| 15 | St Pow & L B | 4½ | 3⅞ | 4 |
| 18 | †Stand Sil-L (.01e) | ⅛ | ⅛ | ⅛ |
| 2 | †Starrett | 11-16 | ⅝ | 11-16 |
| 1 | †Starrett pf | 4½ | 4½ | 4½ |
| 5 | Stetson (JB) | 23½ | 21½ | 23½ |
| 20 | †Stutz Mot Am | 2⅝ | 2⅛ | 2⅝ |
| 42 | †Sunray Oil | 4½ | 3⅝ | 3⅞ |
| 62 | †Sunshine Mng (2) | 22⅞ | 22⅛ | 22⅞ |
| 9 | Swiss O Corp (.20a) | 4⅛ | 4⅛ | 4⅛ |
| | **—T—** | | | |
| 3 | Taggart | 5⅛ | 5⅛ | 5⅛ |
| 3 | Tampa El (2.24) | 38½ | 38½ | 38½ |
| 11 | Tastyeast A | 3⅛ | 3⅛ | 3⅛ |
| 20 | Technicolor | 22⅞ | 22⅜ | 22⅞ |
| 5 | †Teck-Hugh G (.40) | 5¼ | 5¼ | 5¼ |
| 4 | Tenn Prod | 1¼ | 1 | 1¼ |
| 84 | †Texas Gulf Prod | 7 | 6⅝ | 6⅞ |
| 43 | †Texon Oil (.60) | 8⅝ | 8 | 8⅝ |
| 1 | Tonopah Belm | ⅛ | ⅛ | ⅛ |
| 47 | Tonopah Min | 1⅛ | 1 | 1⅛ |
| 78 | †Trans-Lux (.20e) | 4 | 3⅞ | 4 |
| 38 | †Tri-Cont war | 4⅛ | 3⅞ | 4⅛ |
| 1 | Tubize Chat | 7⅛ | 7⅛ | 7⅛ |
| 4 | Tubize Chat A | 29½ | 29½ | 29½ |
| 5 | †Tung-Sol Lamp | 10⅝ | 10⅝ | 10⅝ |
| 1 | †Tung S L pf (.80) | 14⅝ | 14⅝ | 14⅝ |
| | **—U—** | | | |
| 1 | Un Gas Can (.10e) | 9⅝ | 9⅝ | 9⅝ |
| 33 | Union Tob | 1-16 | 1-16 | 1-16 |
| 18 | Unit Corp war | 2⅛ | 2⅛ | 2⅛ |
| 26 | †Unit Dry Docks | 1⅛ | 1⅛ | 1⅛ |
| 196 | United Gas | 5⅝ | 5⅛ | 5⅝ |
| 14 | Unit Gas war | 1 | 11-16 | 1 |
| 3 | Unit Gas pf | 92½ | 91½ | 91½ |
| 87 | Un Lt & Pow A | 5¼ | 5 | 5⅛ |
| 18 | Un Lt & P cv pf | 41⅛ | 40 | 40⅛ |
| 3 | †Un Prof Sh | 1½ | 1½ | 1½ |
| 2.50 | Unit Shoe M (2½a) | 88⅝ | 87½ | 87½ |
| 10 | †U S & Int Sec | 2⅛ | 2⅛ | 2⅛ |
| 1 | †U S&I S pf (½k) | 80 | 80 | 80 |
| 396 | U S Elec Pow | 11-16 | ⅝ | ⅝ |
| 48 | U S Elec Pow war | 3-32 | 1-16 | 1-16 |
| 5 | U S Foil B (.60) | 22¼ | 21½ | 21½ |
| .50 | U S Play Cd (1a) | 33½ | 33½ | 33½ |
| 7 | U S Radiator | 6⅝ | 6½ | 6⅝ |
| 1.30 | U S Rad pf | 39 | 38 | 39 |
| 15 | Unit Stores vtc | ⅝ | 11-16 | ⅝ |
| 4 | Unit Verde (⅛g) | 3⅛ | 3 | 3 |
| 20 | †Unit Wall Paper | 4⅝ | 4¼ | 4⅝ |
| 1 | Univ Pict | 9 | 9 | 9 |
| .50 | Univ Prod (1.20e) | 29½ | 29½ | 29½ |
| 17 | Utah Apex M | 1⅝ | 1⅝ | 1⅝ |
| 2.75 | Ut P&L pf(.58¼k) | 59⅝ | 58½ | 58½ |
| 1 | †Utility Equities | 5 | 5 | 5 |
| .50 | Util Equit pf (3½) | 83 | 83 | 83 |
| 54 | Util Pow & Lt | 1⅝ | 1⅝ | 1⅝ |
| 2.50 | Ut P & L pf | 26⅝ | 25⅝ | 26⅝ |
| 21 | Utility & Ind | 2⅛ | 1⅝ | 1⅝ |
| 41 | Util & Ind pf | 6 | 5½ | 5⅝ |
| | **—V—** | | | |
| 158 | †Venezuel Pet | 2⅝ | 2⅝ | 2½ |
| | **—W—** | | | |
| 5 | Waco Airc | 8⅝ | 8½ | 8½ |
| 6 | †Waitt & B B | 2 | 1⅝ | 2 |
| 31 | †Wayne Pump | 25¾ | 24¾ | 25 |
| 19 | †Wenden Cop | 1-16 | 1-16 | 1-16 |
| 3 | †West Va C & C | 4⅝ | 4⅝ | 4⅝ |
| 15 | West Air Exp | 7⅝ | 7½ | 7⅝ |
| .10 | West Pow pf (7) | 105½ | 105½ | 105½ |
| 7 | W Tab &S vtc (1e) | 20 | 19 | 20 |
| .25 | Westvaco Ch pf (7) | 101½ | 101½ | 101½ |
| 1 | Wms Oil-O-M (½e) | 11⅝ | 11⅝ | 11⅝ |
| 1 | †Williams R C (½e) | 8⅝ | 8⅝ | 8⅝ |
| 5 | †Wil-Low Caf | 1⅝ | 1⅝ | 1⅝ |
| 4 | †Wil-Low Caf pf | 12⅝ | 12⅝ | 12⅝ |
| 18 | Wolverine P Cem | 6¼ | 6 | 6 |
| 22 | †Woodley Pet (.40) | 8⅝ | 8⅝ | 8⅝ |
| 41 | Wright Harg (.40a) | 8⅛ | 7⅞ | 8⅛ |
| | **—Y—** | | | |
| 97 | †Yukon Gold | 4 | 3⅞ | 3⅞ |

Total stock sales yesterday, 964,000 shares; year ago, 127,425 shares. Total bond sales yesterday, $5,500,000; year ago, $4,940,000.

†Officially listed on application by the corporation.

Other securities are admitted to dealings as "unlisted" on application of a regular member and approval by the listing committee and the board of governors.

Rates of dividends in the foregoing table are annual disbursements based on the last quarterly or semiannual declaration. Unless otherwise noted, special or extra dividends are not included.

XD—Ex dividend. EX—First sale since ex dividend date or dates. XR—Ex rights. (a) Also extra or extras. (b) Including extra or extras. (e) Paid last year. (f) Payable in stock. (g) Declared or paid so far this year; no regular rate. (h) Cash or stock. (k) Accumulated dividend paid this year. (ur) Under rule. (ww) With warrants. (xw) Without warrants.

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# New England Mutual Year Sets Records

## Assets Increase 45 Per Cent Over Total for 1929.

Boston, Jan. 28.—Confidence and the business upturn of last year are reflected in the report of the New England Mutual Life Insurance Co. presented today by President George Willard Smith at the annual meeting.

"This company (chartered in 1835) has started its second century with a year of remarkable achievement," he said. "In the first place, a larger amount of new insurance was purchased ($143,485,000) than in any other year of its history, even surpassing the previous high record of 1929. In the next place, the assets have grown consistently through the whole period of the depression, and have now reached $343,453,000. This is an increase of 45 per cent over the 1929 figure—terminations, low interest rates and every other cramping annoyance to the contrary. The assets are now $35,712,000 ahead of what they were a year ago—the largest growth in any single year.

"In the third place, the annual income last year increased from $50,685,000 in 1929 to $82,977,000, by the very substantial ratio of 63 per cent. This year the income topped all expenditures by $34,163,000, the largest excess in the New England Mutual's history.

"Finally, insurance in force, always a critical index of growth, is now at the highest point ever, $1,330,000,000, an increase of nearly $48,000,000 over the corresponding figure for 1934.

"The payments by the company included $11,403,000 death claims, 2 per cent less than in 1934. The mortality was the lowest in several years, being 52.88 per cent of the expectation according to the mortality table, a decrease of 6 points from the average of the last five years.

## Bankers' Acceptances Show Improvement

New York, Jan. 28 (AP).—The volume of bankers acceptances outstanding in the 12 Federal Reserve districts was $396,957,504 on December 31, it was announced yesterday by the American Acceptance Council. This compared with $387,373,711 on November 25, and $543,385,189 on December 31, 1934.

Acceptances created for the purpose of financing exports continued to show improvement in December, rising $9,404,967 to $93,501,806. Import acceptances advanced $2,302,474 during the month to the highest level in 15 months. The volume of acceptances for domestic shipments, warehouse credits and dollar exchange showed only unimportant changes.

## The Day's Movements In Leading Markets

**Stocks.**

| | Tue. | Mon. |
|---|---|---|
| Advances | 353 | 491 |
| Declines | 362 | 259 |
| Unchanged | 199 | 192 |
| Total issues | 914 | 942 |

Leading groups touch new highs; volume, 2,292,890.

**Bonds.**

Government issues recover; transfers, $19,328,000.

**Curb.**

Utilities higher; others sag; turnover, 946,000.

**Commodities.**

Wheat weak; cotton, sugar and coffee lower.

**Exchange.**

Dollar rallies; Great Britain, $4.99⅝; France, 6.66⅝ cents.

## Cotton Weakens Under Realizing

New York, Jan. 28 (AP).—After a comparatively quiet and steady morning, cotton broke under realizing or liquidation during today's later trading.

**Futures Price Range.**

| | High. | Low. | Last. |
|---|---|---|---|
| March | 11.39 | 11.30 | 11.31 |
| May | 11.11 | 11.04 | 11.07 |
| July | 10.84 | 10.77 | 10.80 |
| October | 10.42 | 10.38 | 10.33 |
| December | 10.40 | 10.31 | 10.32 |
| January | ..... | ..... | 10.31 |

*Nominal.

Spot. quiet; middling, 11.80.

**Cottonseed Oil.**

Bleachable cottonseed oil was firm today, closing 5 to 9 points net higher, with sales of 140 contracts. The advance was in sympathy with the strength in lard and advance in crude oil which caused scattered local and commission house buying. January contracts expired at noon with sales of three contracts and an advance of 70 points. Bleachable spot nominal; March closed 10.37; May, 10.41; July, 10.42.

## Money Markets

**Foreign Exchange.**

New York, Jan. 28 (AP).—Foreign exchange heavy; Great Britain in dollars, others in cents.

Great Britain demand, 4.98⅞; cables, 4.99⅝; 60-day bills, 4.98⅝.

France demand, 6.66⅝; cables, 6.66⅝.

**Demand Rates.**

| | | | |
|---|---|---|---|
| Italy | 8.04 | Czecho'vakia | 4.20 |
| Belgium | 17.03 | Yugoslavia | 2.33 |
| Germany—free | 40.87 | *Austria | 19.02 |
| reg. tourist | 24.25 | *Hungary | 29.85 |
| reg. com'l | 22.00 | Rumania | .90 |
| Holland | 68.52 | *Argentina | 33.30 |
| Norway | 25.11 | *Brazil | 8.50 |
| Sweden | 25.77 | Tokyo | 29.18 |
| Denmark | 22.31 | Shanghai | 30.15 |
| Finland | 2.22 | Hongkong | 33.00 |
| Switzerland | 32.85 | Mexico City | 27.85 |
| Spain | 13.81 | Montreal in New York | 100.13½ |
| Portugal | 4.56⅝ | New York in Montreal | 99.87½ |
| Greece | .95 | | |
| Poland | 19.11 | | |

*Nominal.

**New York.**

Call money steady; ¾ per cent all day. Prime commercial paper, ¾ per cent. Time loans steady; 60 days-6 mos. 1 per cent offered. Bankers' acceptances unchanged. Rediscount rate, New York Reserve Bank, 1½ per cent.

Bar silver quiet and unchanged at 44¾.

**London.**

Money, ½ per cent. Discount rates, short bills, ⅝@¾; three-month bills, ⅝ per cent.

Paris and other London markets closed.

# Fifth Reserve Bank Reports General Gains

## Collections Here, 27.3 Per Cent, Fall Below Average for Area.

Substantial gains in resources, deposits and profits, as indicated by the following figures, were reported by the Federal Reserve Bank of Richmond yesterday:

**December 31, 1935.**

| | |
|---|---|
| Resources | $429,419,218.09 |
| Deposits | 182,455,831.35 |
| Net profit | 388,327.63 |
| Balance of profits | 94,683.64 |

**December 31, 1934.**

| | |
|---|---|
| Resources | $357,901,925.06 |
| Deposits | 135,135,342.01 |
| Net profit | 313,346.93 |
| Balance of profits | 14,296.56 |

The bank reported that 27.3 per cent of receivables due Washington stores at the beginning of December were paid during the month. Washington was behind the Fifth District average of 28.9 per cent and of other important cities. Richmond reported 33 per cent collected, Baltimore 29 per cent, and a group of other cities 29.3 per cent.

Stocks on hand in Washington stores at the end of December were 5.6 per cent higher than at the end of December, 1934, but 22.4 per cent lower than at the end of November, 1935. During 1935 stocks were turned 4.657 times in the stores here, a more active turnover than reported for the entire Fifth District.

## Hiltz & Co. Expand Trading Department

The trading department specializing in the securities of Cities Service Co. and subsidiaries, formerly conducted by Alpha Distributors, Inc., and more recently by Ewart, Russum & Co., Inc., has been merged with the trading department of Hiltz & Co., Inc., it was announced yesterday.

Walter K. Butler, formerly of Alpha Distributors, Inc., and E. W. Clucas & Co., will be in charge of this new division of the trading department of Hiltz & Co., Inc., in New York.

## Norfolk & Western Extra Dividend

Philadelphia, Jan. 28 (AP).—The Norfolk & Western Railway declared an extra dividend of $2 a share on the common stock today in addition to the regular $2 dividend, both payable March 19 to stockholders of record February 29. Similar extras were paid in the two previous years. The directors elected I. W. Booth a member of the board and vice president in charge of finances, succeeding E. H. Alden, retired, effective February 1. Booth has been serving as secretary of the company.

# The Market

By Carlton A. Shively
A Special Correspondent

## Stocks Move Ahead Moderately in Shortened Session, Bonds and Dollars Rally.

New York, Jan. 28.—Inflationary sentiment died down in the securities markets, but stocks got along well enough without it. At least, the speculative community knows that prices of nearly everything expressed in paper dollars have enough chance of moving higher ultimately to risk playing for. Stocks closed with the majority moderately above the previous closing prices. Shortening of the trading session to four hours held down trading volume, which seldom grew large, the day's turnover being around 2,250,000 shares. May wheat dropped ⅛ of a cent to 101 cents a bushel.

Stocks were a little spotty at times, but strength was considerable in some groups. Farm implements turned strong. Case and Deere rose 3 points each. Minneapolis, Moline, Caterpillar and Oliver were husky. Armour issues continued active and strong. Armour prior preferred gained 2 points. The 7 per cent preferred jumped 8 points to the highest price since listing. Mineapolis-Honeywell, set for a 3-for-1 split, climbed 9 points on one sale to the highest price on record.

**Rails and Utilities Rise.**

Toward the closing hour a flurry in public utilities carried the group into new high ground. Low-priced utilities were the favorites in the scoring. Rails also moved into new high ground on gains of 1 to 2 points. Union Pacific, Great Northern, Delaware & Hudson and Santa Fe were the leaders. Canadian Pacific maintained its activity.

General Motors opened half a point higher on its yearly earnings statement and held firm. Airplane shares kept speculative interest. Douglas rose more than 2 points to a new high price. Motor accessories, rubbers, steels and chemicals were irregular, and metals were lower, confirming the bond market in shoving into the background for a while the inflation rumors. Price additions of 2 points or more were made to Bigelow-Sanford, Jewel Tea and National Supply. Sugars hardened.

The Treasury's consignment to the scrap of paper class of the rumors of dollar devaluation and inflation that inundated the markets last week took effect on the foreign mind. Foreign exchanges saw a reversal of the dollar's descent. Dollar quotations recovered briskly and at the same time the Government bond market rallied. Possibly along with the quieting of public fears the Treasury found the time ripe for a little support in both markets.

**Scrap of Paper.**

Now that most of the excitement over the Federal Reserve Board's action in lifting margin requirements for stock speculators has blown over, and now that most of the silver and gold rumors turn out to have been merely another scrap of paper, serious attention is once more being given to the real seat of danger, namely, the upbuilding of bank deposits through the heavy expenditures of the Government, mostly of a perfectly useless nature. This week's statement of the Federal Reserve member banks, for 101 leading cities, shows another huge rise in such deposits from that source.

Inflation and the breakdown of confidence in the currency and in the Government's credit will come, if at all, mainly from the unbalanced budget and not from activity on the Stock Exchange or even, for some time, at least, from the potential credit (excess reserves) built up on the heavy influx of gold. The country has been fed to satiety with excuses, some of them real enough at the beginning, on the necessity for spending more than could be collected in taxes and other revenues. Those excuses are rapidly losing weight, with the upturn in business activity and the considerable increase in Government revenues.

**Bank Loans Decline.**

The member bank statistics for January 22 disclose that the heavy drafts made by the Treasury upon its deposits, amounting to $88,000,000, were largely translated into private deposits, with the help of some return flow of currency. Demand deposits adjusted rose by $66,000,000. The banks apparently plunged deeper into Treasury securities in the week, acquiring $75,000,000 Government direct obligations and $13,000,000 of guaranteed issues, with $20,000,000 of other securities. Reserves were down $14,000,000, and miscellaneous commercial loans were off $21,000,000. New York and Chicago banks bought most of the Government securities added to bank portfolios in the period.

**Chronic Errors.**

The Federal Reserve Board's figures on the condition of member banks as of January 8 had to be revised to take account of an error in the December 31 figures. The January 15 statistics were revised to note an error in the January 8 compilations. Now, the January 22 tabulations take cognizance of an error made in the January 15 statement. The errors are not important ones, and they arise from confusion in the minds of clerks of reporting banks as to the correct classification of certain items. In the statement published today it is noted that, in the reports submitted by Cleveland member banks a week before, $9,000,000 of Government direct obligations were erroneously included in the total of Government guaranteed securities, making the guaranteed obligations $9,000,000 too high on January 15, and the direct obligations $9,000,000 too low.

**Margin Requirements.**

The Federal Reserve Board will have many questions to answer on its new margin requirements, effective February 1. For example, what margin must be demanded by a broker on an order executed January 30 or 31 but not cleared until February 3? Can a customer take down any paper profits after February 1 on stock in an account that met the initial margin requirements before that date but not after? To the second question the most authoritative answer obtainable so far is no, but the argument is open.

**Vagrant Papers.**

A ridiculous yarn comes from Washington regarding an anonymous bit of paper, left at the White House, which started all the silver and gold devaluation and other inflationary rumors that ran through Wall Street last week. This bit of paper, Secretary Morgenthau explains, was run down and captured after a two days' chase that ended up at the White House. The story is of the same species, though of a slightly different variety, as that other now famous, if slightly ribald bit of gossip, that concerns the thin bit of paper that was wafted to the President's desk from the purlieus of the White House Offices. That paper also was the object of a hurried search, but as was the case with the inflation rumor memo, it was recovered only after the damage had been done—after the Executive signature had been affixed.

# Rebuilt Branch Of Am. Security Opens Today

## Public Inspection of Northeast Building Is Invited.

The American Security & Trust Co.'s remodeled Northeast Branch Building at H and Eighth streets northeast will be opened this morning and customers and the public are invited to attend the formalities. To provide ample opportunity to inspect the new premises today and tomorrow the Northeast Branch Building will remain open until 9 p. m. both days.

The building has been greatly enlarged and provided with distinctive new equipment. Finished in Botticino and Belgian marbles, the main banking room is furnished with all modern banking facilities. Bronze was selected for the lobby tables as well as for the tellers' frames, which are of low modern design. A new vault with twice the capacity of the old one and equipped with the latest protective devices has been installed.

Originally opened in March, 1906, as the Northeast office of the Home Savings Bank, this branch has enjoyed consistent progress during its 30 years of banking service to Northeast Washington. In 1919, at the time of the merger with the American Security & Trust Co., that office became the Northeast branch of the trust company.

**Resources $53,000,000.**

The American Security & Trust Co. has capital and surplus of $6,800,000, and resources of more than $53,000,000, according to its latest financial statement. It has four other banking offices in principal sections of the city, including the main office at Fifteenth street and Pennsylvania avenue northwest.

Harry P. White, assistant treasurer, is manager of the Northeast branch, and the company's advisory board of branches includes John M. Beane, Dr. William E. Bradley, Sidney L. Hechinger, L. A. Herman, Dr. A. Magruder MacDonald, James C. Nealon and Henry Wahl.

Other officers, directors and advisory board members of the trust company are Corcoran Thom, president; Howard Moran and William L. Beale, vice presidents; Frederick P. H. Siddons, secretary; James C. Dulin, jr., treasurer; T. Stanley Holland, trust officer; William L. Beale, real estate officer; James D. Barrett, auditor; Albert H. Shillington and Robert L. Flather, assistant secretaries; David N. Houston, J. Eliot Moran, Arthur C. Nichols, Earl G. Jonscher, assistant trust officers; Frank M. Perley, trust investment officer; William W. Keck, Edward E. Swan, Hans W. Ireland, Richard E. Harris, Percy C. Brady, Charles C. Boswell and William E. Schooley, assistant treasurers.

Directors: C. A. Aspinwall, William L. Beal, Gist Blair, Harry K. Boss, George W. Brown, Charles A. Carry, William M. Coates, William W. Everett, William J. Flather, jr., M. G. Gibbs, James M. Green, Gilbert H. Grosvenor, J. Philip Herrmann, William Montgomery, Howard Moran, Clarence F. Norment, Newbold Noyes, John Saul, Corcoran Thom, S. Percy Thompson, Benjamin W. Thoron, John F. Wilkins and Edward G. Yonker.

Advisory board members: John G. Bell, Joseph P. Burke, Robert J. Cottrell, Charles R. Denny, John B. Geier, Henry Foote Gibbs, John D. Green, Gilbert Hahn, Charles M. Hammett, J. Philip Herrmann, Frank A. Johnson, Ralph A. Judd, Charles Kattelmann, William Miller, William E. Miller, Howard Moran, M. Frank Ruppert, Andrew Saul, John Saul and Edward E. Swan.

President

CORCORAN THOM.

# Business Rise Is Maintained For 6th Month

## Residential Building Is 3 Times Total a Year Ago.

New York, Jan. 28.—Business activity increased for the sixth consecutive month during December, according to the monthly survey of business conditions by the National Industrial Conference Board.

Building activity and steel output advanced in December, although their usual seasonal movement from November is downward. Production of bituminous coal rose by more than the usual seasonal amount. Electric power output reached an all-time peak in mid-December. Automobile production in the United States and Canada was about 3 per cent lower in December than in November, chiefly as a result of Christmas shutdowns. Machine tool orders in December were about the same as in November.

The physical volume of department store sales last month was 9.7 per cent greater than in December, 1934, and 59 per cent greater than in November. This compared with a usual seasonal increase from November to December of 49 per cent.

Prices continued their upward trend during December. Wholesale prices rose 0.4 per cent during the month, and 4.9 per cent for the entire year of 1935. Retail prices in December were 0.9 per cent above those in November, and 5.8 per cent higher than a year ago. Bank debits outside New York City were 7.3 per cent higher than a year ago.

Residential building contracts awarded in December were 13.7 per cent higher than in November, compared with a usual seasonal decrease of 6.8 per cent, and were more than three times the total contracts reported in December, 1934.

## U. S. Treasury Receipts.

By the Associated Press

The position of the Treasury January 25:

Receipts, $7,264,279.62; expenditures, $11,362,785.84; net balance, $2,097,833,292.41; customs receipts for the month, $27,912,250.40.

Receipts for the fiscal year (since July 1), $2,067,272,171.90; expenditures, $4,169,327,413.98, including $1,860,176,903.02 of emergency expenditures. Excess of expenditures, $2,072,065,242.08. Gross debt, $30,525,223,563.83, a decrease of $939,275.50 under the previous day. Gold assets, $10,176,491,487.81.

# $45,000,000 Republic Steel Bonds Offered

## 4½% General Mortgage Issue Is Priced at 100.

Public offering of $45,000,000 Republic Steel Corporation general mortgage 4½ per cent bonds, series Kuhn, Loeb & Co. and Field, Glore & Co. The bonds are priced at 100 and will mature in 25 years.

The main purpose of this financing is to redeem $33,858,000 principal amount of underlying bonds, which will cost $34,868,852. The new issue will be provided with a cumulative sinking fund during the the first five years equal annually to 2½ per cent of the maximum amount of bonds at any time issued. During the second five years the rate of sinking fund payment will be 2¼ per cent, and thereafter 2 per cent a year. The bonds are redeemable at any time after January 31, 1941, as a whole on any interest date at premiums beginning at 4 per cent in 1941 and diminishing as final maturity approaches.

## Wheat Declines On Late Selling

By the Associated Press

Chicago, Jan. 28.—Selling for houses that were good buyers last week when inflation talk was receiving the most notice carried wheat downward a cent a bushel today. The brunt of the selling came in the final hour, and was augmented by spread transactions involving purchases at Kansas City.

Wheat closed weak at about the day's bottom level, ⅝ to 1 cent under yesterday's finish; May 1.00⅞@1.01; corn, ¼@½ down; May, 60⅛@60¼; oats, ⅛@¼ off, and provisions unchanged to a rise of 17 cents.

**Futures Price Range.**

| | Open. | High. | Low. | Close. |
|---|---|---|---|---|
| Wheat— | | | | |
| May | 1.01⅛ | 1.01⅛ | 1.00⅞ | 1.01 |
| July | 89⅞ | 89⅝ | 89 | 89⅛ |
| September | 88⅛ | 88⅛ | 87⅝ | 87⅝ |
| Corn— | | | | |
| May | 60½ | 60⅝ | 60⅛ | 60⅛ |
| July | 60⅝ | 60⅝ | 60⅜ | 60⅜ |
| September | 60⅝ | 60⅝ | 60⅜ | 60⅜ |
| Oats— | | | | |
| May | 28⅜ | 28⅜ | 28¼ | 28⅜ |
| July | 28 | | | |
| September | 27⅝ | 27⅝ | 27⅛ | 27⅛ |
| Rye— | | | | |
| May | 56⅜ | 57⅛ | 56⅜ | 57⅛ |
| July | 55⅜ | | | |
| September | 55⅛ | 55⅝ | 55⅝ | 55⅝ |
| Barley— | | | | |
| May | .. | .. | .. | 43⅛ |
| Lard— | | | | |
| January | ..... | ..... | ..... | 11.07 |
| March | 11.10 | 11.20 | 11.10 | 11.20 |
| May | 11.17 | 11.30 | 11.17 | 11.30 |
| July | 11.12 | 11.25 | 11.12 | 11.25 |

**Cash Grain Prices.**

WHEAT—No. 2 red, .98½.

CORN—No. 4 mixed, 57½; No. 4 yellow, 57½@59.

OATS—o 2 white, 32½@32¾; sample grade, 22½@29½.

SOY BEANS—Quoted, 84@84½, nominal Chicago.

BARLEY—Actual sales, 72@78; feed, 30@46; malting, 54@83.

TIMOTHY SEED—3.10@3.20 cwt.

CLOVER SEED—12.00@17.00 cwt.

## New Lumber Orders And Shipments Heavy

New business booked at the lumber mills during the week ended January 18 was heavier than for any previous week since April; production was less than any (except holiday weeks) since June; shipments from the mills were heavier than in any of the preceding six weeks, according to reports to the National Lumber Manufacturers Association.

# Transactions on N. Y. Bond Market

## Range of United States Government Issues

By the Associated Press.

Total bond sales yesterday, $19,443,000; previous day, $10,785,000; week ago, $12,846,000; year ago, $10,919,000; two years ago, $15,299,000; January 1 to date, $392,373,000; year ago, $301,367,000; two years ago, $399,261,000.
XIN—Ex interest. CT—Certificates.

(Sales in $1,000. Dollars and 32ds.)
By the Associated Press.

| 1936 High | 1936 Low | Jan. 28 Sales | | High | Low | Close | Net chge. | Closing Bid | Closing Asked | Yield |
|---|---|---|---|---|---|---|---|---|---|---|
| 117.7 | 113.6 | 110 | Treasury 4¼s, 1947-'52 | 115.11 | 115.6 | 115.7 | + .4 | 115.6 | 115.9 | 2.72 |
| 106.28 | 102.28 | 199 | Treasury 3¼s, 1943-'45 | 106.2 | 106 | 106.2 | + .4 | 105.31 | 106.5 | .... |
| 112.8 | 108.24 | 19 | Treasury 4s, 1944-'54 | 111.7 | 111.5 | 111.5 | + .2 | 111.4 | 111.8 | 2.57 |
| 110.25 | 107 | 116 | Treasury 3¾s, 1946-'56 | 109.8 | 109.5 | 109.6 | + .4 | 109.5 | 109.7 | 2.70 |
| 108.23 | 104.15 | 1 | Treasury 3⅜s, 1940-'43 June | 107.23 | 107.23 | 107.23 | + .1 | 107.22 | 107.26 | 1.52 |
| 107.29 | 103.28 | 23 | Treasury 3⅜s, 1943-'47 | 106.24 | 106.20 | 106.24 | + .4 | 106.22 | 106.25 | 2.37 |
| 108.28 | 104.14 | 1 | Treasury 3⅜s, 1941-'43 March | 108.3 | 108.3 | 108.3 | + .3 | 108.3 | 108.4 | 1.71 |
| 108.28 | 104.18 | 499 | Treasury 3¼s, 1941 | 108.10 | 108.6 | 108.9 | + .2 | 108.7 | 108.10 | 1.66 |
| 106.19 | 102.24 | 143 | Treasury 3¼s, 1944-'46 | 105.21 | 105.17 | 105.21 | + .7 | 105.18 | 105.21 | 2.48 |
| 105.11 | 101.26 | 86 | Treasury 3⅛s, 1946-'49 | 103.28 | 103.26 | 103.28 | + .3 | 103.27 | 103.29 | 2.69 |
| 105.9 | 101.15 | 86 | Treasury 3⅛s, 1949-'52 | 103.25 | 103.22 | 103.25 | + .6 | 103.24 | 103.27 | 2.79 |
| 104.10 | 100.20 | 435 | Treasury 3s, 1946-'48 | 103.7 | 103.2 | 103.7 | + .9 | 103.6 | 103.8 | 2.64 |
| 104.10 | 100.20 | 165 | Treasury 3s, 1951-'55 | 102.28 | 102.24 | 102.28 | + .8 | 102.25 | 102.28 | 2.77 |
| 101.28 | 98.26 | 455 | Treasury 2⅞s, 1955-'60 | 100.9 | 100.5 | 100.9 | + .7 | 100.8 | 100.10 | 2.85 |
| 101.19 | 99.26 | 38 | Treasury 2¾s, 1945-'47 | 101.9 | 101.4 | 101.7 | + .8 | 101.7 | 101.14 | 2.58 |
| 101.20 | 98.24 | 26 | Federal Farm Mtg. 2¾s, 1942-'47 | 100.18 | 100.16 | 100.18 | + .3 | 100.10 | 100.16 | 2.65 |
| 102.24 | 100 | 30 | Federal Farm 3s, 1947 | 101.28 | 101.26 | 101.28 | + .8 | 101.26 | 101.30 | 2.66 |
| 102.20 | 99.16 | 87 | Federal Farm 3s, 1949 | 101.4 | 101 | 101.4 | + .6 | 101.2 | 101.5 | 2.85 |
| 104.5 | 101.14 | 40 | Federal Farm Mtg. 3¼s, 1964 | 102.26 | 102.24 | 102.24 | + .4 | 102.24 | 102.28 | 2.87 |
| 102.16 | 99.16 | 176 | Home Own. Loan 3s, A 1952 | 100.27 | 100.22 | 100.27 | + .10 | 100.25 | 100.28 | 2.88 |
| 101.6 | 96.20 | 79 | Home Own. Loan 2¾s, 1939-'49 | 99.26 | 99.20 | 99.24 | + .6 | 99.22 | 99.24 | 2.77 |
| 99.21 | 99.17 | 85 | Home Own. Loan 2¼s, G 1942-'44 | 99.21 | 99.19 | 99.20 | + .3 | 99.19 | 99.20 | 2.28 |

Total bond sales yesterday, $19,328,000; previous day, $19,422,000; week ago, $15,466,000; year ago, $11,208,000; two years ago, $21,055,000; January 1 to date, $411,701,000; year ago, $312,575,000; two years ago, $420,316,000.
XIN—Ex interest. CT—Certificates.

**CORPORATION BONDS.**

| Sales | | High | Low | Last |
|---|---|---|---|---|
| | **A** | | | |
| 25 | Alleghany 5 '44 | 94 | 92 | 92 |
| 68 | Alleghany 5 '49 | 87½ | 87 | 87 |
| 74 | Am & For P 5 2030 | 78¾ | 78 | 78 |
| 37 | AmIGChem 5½ '49 | 114⅝ | 114⅛ | 114⅛ |
| 29 | Am Roll M 4½ '45 | 125½ | 123½ | 123½ |
| 78 | Am T & T 5 '65 | 112¾ | 112⅝ | 112¾ |
| 233 | Am WW & E 5 '44 | 114¼ | 112⅛ | 112¾ |
| 51 | Arm Del 4 '55 | 97⅝ | 97¼ | 97¼ |
| 16 | AT&SF 4 '95 | 112 | 111¾ | 111¾ |
| 67 | A C Line 1 4 '52 | 98 | 97½ | 97½ |
| | **B** | | | |
| 27 | B&O rfg 5 '95 | 93 | 92 | 92 |
| 12 | B&O 1 5 '48 | 106⅞ | 105⅞ | 106⅛ |
| 94 | B&O cvt 4½ '60 | 70 | 69½ | 69½ |
| 14 | B&O 4 '48 | 105⅝ | 105¼ | 105¼ |
| 22 | Bell TPa 5 '48 B | 120½ | 120⅜ | 120⅜ |
| 70 | Beth Stl 4¼ '60 | 105⅝ | 105½ | 105½ |
| 8 | Boston & Me 5 '67 | 87¾ | 86⅝ | 86⅝ |
| 48 | Bkly M Trans 6 '68 | 106⅞ | 106½ | 106⅝ |
| 2 | Bklyn U Gas 5 '45 | 120½ | 120½ | 120½ |
| 30 | Buf R&P 4½ '57 | 76½ | 75⅝ | 75⅝ |
| | **C** | | | |
| 6 | Can Nat Ry 4½ '56 | 113¾ | 113¾ | 113¾ |
| 11 | Can Pac 4½ '60 | 102⅞ | 102¾ | 102¾ |
| 28 | Can Pac 4 perp | 90 | 89⅝ | 89⅝ |
| 12 | Cen Ill E&G 5 '51 | 102¾ | 102¾ | 102¾ |
| 66 | Cen Pac 5 '60 | 95½ | 95⅛ | 95½ |
| 11 | Cen Pac 1st 4 '49 | 105½ | 105 | 105¼ |
| 35 | Certain-teed 5½ '48 | 99 | 98 | 98 |
| 80 | Chesap Corp 5 '47 | 128 | 126⅛ | 128 |
| 2 | C & O gen 4½ '92 | 120 | 120 | 120 |
| 16 | C B & Q gen 4 '58 | 108⅛ | 108⅛ | 108⅛ |
| 40 | Chic Gt West 4 '59 | 30½ | 29⅝ | 30 |
| 43 | CMSP & Pac 5 '75 | 22½ | 22 | 22 |
| 73 | CMSP&P adj 5 2000 | 9 | 8¾ | 8¾ |
| 65 | Chi NW cv 4¾ '49 | 16¼ | 16 | 16 |
| 126 | CRI&P cvt 4½ '60 | 11½ | 10¾ | 10¾ |
| 237 | CR I & P rfg 4 '34 | 18⅝ | 17⅞ | 18 |
| 6 | Ch & W Ind 4 '52 | 103 | 103 | 103 |
| 9 | Chile Cop 5 '47 | 102¼ | 102¼ | 102¼ |
| 4 | Cinn Gas & E 4 '68 | 104¾ | 104⅝ | 104⅝ |
| 30 | CCC&StL 4½ '77 E | 89¾ | 89¼ | 89½ |
| 45 | ClevUTerm 4½ '77C | 97½ | 97 | 97½ |
| 16 | Col Indus 5 '34 | 54½ | 54 | 54 |
| 61 | Col & So 4½ '80 | 71¾ | 70½ | 70½ |
| 32 | ColmbiaGS '52 May | 101¾ | 101½ | 101¾ |
| 24 | Columbia G 5 '61 | 100¾ | 100¼ | 100¼ |
| 1 | Con Coal 5 '56 | 24 | 24 | 24 |
| 22 | Con Gas NY 5½ '45 | 105¼ | 105 | 105 |
| 9 | Cuba No Ry 5½ '42 | 62¾ | 61½ | 62 |
| | **D** | | | |
| 96 | Del & Hud rfg 4 '43 | 81¾ | 81 | 81 |
| 35 | D & R G 4 '36 | 33 | 32½ | 33 |
| 1 | Det Ed 5 '52 | 108⅛ | 108⅛ | 108⅛ |
| 1 | Det Ed 4½ '61 | 113⅛ | 113⅛ | 113⅛ |
| | **E** | | | |
| 175 | Erie rf 5 '75 | 77⅛ | 76⅛ | 76½ |
| 54 | Erie gen lien 4 '96 | 84 | 83⅝ | 83⅝ |
| | **G** | | | |
| 4 | Gen Cable 5½ '47 | 103⅞ | 103¾ | 103⅞ |
| 6 | Gen Stl Cast 5½ '49 | 93½ | 93 | 93½ |
| 3 | Goodrich 6 '45 | 104¾ | 104⅝ | 104⅝ |
| 16 | Goodyr T&R 5 '57 | 105⅛ | 105 | 105⅛ |
| 2 | Gr Tk Ry Can 6 '36 | 103 | 103 | 103 |
| 42 | Gt Nor Ry 7 '36 | 102⅞ | 102⅝ | 102⅝ |
| 61 | Gt Nor 4½ '77 E | 100⅛ | 99⅞ | 100⅛ |
| | **H** | | | |
| 17 | Hous Oil Tex 5½ '40 | 102⅜ | 102½ | 102½ |
| 29 | Hudson Coal 5 '62 A | 41½ | 41 | 41½ |
| 25 | Hud&Man rfg 5 '57 | 86 | 85⅝ | 85⅝ |
| 36 | Hud&Man inc 5 '57 | 37¼ | 37 | 37¼ |
| | **I** | | | |
| 79 | Ill Cen 4¾ '66 | 70 | 67⅛ | 67½ |
| 57 | IC&CSL&NOS '63A | 81¾ | 81 | 81⅝ |
| 17 | Ill Steel 4½ '40 | 108 | 107⅛ | 108 |
| 4 | Inland St 4½ '78 A | 102⅞ | 102½ | 102⅞ |
| 13 | Interb R T 6 '32 | 62⅞ | 62⅞ | 62⅞ |
| 30 | Interb R T rfg 5 '66 | 92 | 91⅝ | 92 |
| 73 | Int Hyd El 6 '44 | 50½ | 49⅝ | 50½ |
| 5 | Int Paper 5 '47 | 97 | 97 | 97 |
| 38 | Int T & T 4½ '52 | 87½ | 86⅞ | 86⅞ |
| 81 | Int T & T deb 5 '55 | 91 | 90⅛ | 91 |
| | **K** | | | |
| 3 | K C P & L 4½ '61 | 113¾ | 113¾ | 113¾ |
| 19 | K C South 5 '50 | 77 | 76 | 76 |
| 12 | K C Term 4 '60 | 107⅝ | 107⅝ | 107⅝ |
| | **L** | | | |
| 8 | Lac Gas 5½ '53 | 79⅛ | 79¼ | 79⅝ |
| 78 | Lautaro Nit 6 '54 | 27 | 26⅛ | 27 |
| 4 | Loew's Inc 6 '41 | 103¼ | 103⅛ | 103⅛ |
| 7 | Lorillard Co 5 '51 | 120⅝ | 120¼ | 120⅝ |
| 5 | Louis & N 4 '40 | 108⅛ | 108 | 108⅛ |
| | **M** | | | |
| 61 | Manhat Ry 4 '90 | 68¼ | 67½ | 67½ |
| 7 | McKes&Rob 4½ '50 | 103¼ | 103¼ | 103¼ |
| 6 | Mil El Ry&L 5 '61B | 104 | 104 | 104 |
| 47 | MSP&SSM con 4 '38 | 40⅝ | 40¼ | 40½ |
| 188 | M-K-Tex 1st 4 '90 | 85⅝ | 84 | 85½ |
| 84 | Mo Pac 5¼ '49 | 12⅛ | 11⅝ | 11⅝ |
| 94 | Mo Pac 5 '77 F | 34½ | 34 | 34 |
| 37 | Mo Pac gen 4 '75 | 16⅝ | 15⅝ | 15⅝ |
| 119 | Mo Pac 5 '81 I | 34½ | 33½ | 33⅝ |
| | **N** | | | |
| 39 | Nat Dairy 5¼ '48 | 103½ | 103⅛ | 103⅛ |
| 19 | NatlSteel 4 '65 | 106¾ | 106½ | 106⅝ |
| 11 | New Eng T&T 5 '52 | 123⅝ | 123 | 123⅝ |
| 28 | N O Pub Sv 5 '55B | 94⅛ | 93¾ | 93¾ |
| 67 | NO Tex&M 5½ '54 | 36⅛ | 35⅝ | 35⅝ |
| 337 | NYC cvt 6 '44 | 110⅛ | 110 | 110⅛ |
| 155 | NYC rf 5 2013 | 92⅛ | 90⅛ | 90⅛ |
| 40 | NYC con 4 '98 | 95⅛ | 95⅛ | 95⅛ |
| 276 | NYC&HR 4½ 2013 | 86¾ | 85 | 85 |
| 99 | NY Ch&StL 4½ '78 | 82⅛ | 80⅛ | 81 |
| 2 | NY Edis 6½ '41 | 109⅛ | 109⅛ | 109⅛ |
| 1 | NY Lack&W 4 '73A | 98 | 98 | 98 |
| 37 | NYNH&H cvt 6 '48 | 40¼ | 39⅝ | 40 |
| 94 | NYNH&H 4½ '67 | 40 | 39⅝ | 39¾ |
| 10 | NY Ry inc 6 '65 | 37½ | 37⅛ | 37⅛ |
| 9 | NY Tel 4½ '39 | 111⅛ | 111 | 111 |
| 30 | NY W&Bost 4½ '46 | 15⅛ | 15 | 15 |
| 29 | Niagara Sh 5½ '50 | 97⅝ | 97⅛ | 97⅝ |
| 18 | Norf & W 4 '96 | 116⅞ | 116⅞ | 116⅞ |
| 4 | Nor Am Co 5 '61 | 105⅞ | 105⅞ | 105⅞ |
| 12 | Nor Am Ed 5 '69C | 105 | 105 | 105 |
| 49 | Nor Pac 6 2047 | 108⅝ | 108⅛ | 108⅛ |
| 7 | Nor Pac 4 '97 | 106⅛ | 106⅛ | 106⅛ |
| | **O** | | | |
| 11 | Or-Wa RR&N 4 '61 | 105⅝ | 105⅝ | 105⅝ |
| 20 | Otis Steel 6 '41 | 101⅛ | 101 | 101⅛ |
| | **P** | | | |
| 22 | Pac G & E 5 '42 | 104⅛ | 104⅛ | 104⅛ |
| 1 | Pac T & T 5 '37 | 104 | 104 | 104 |
| 12 | Penn Dix 6 '41 A | 96 | 95 | 95 |
| 23 | Pen P&L 4½ '81 | 106⅝ | 106⅛ | 106⅛ |
| 8 | Pen RR gen 5 '68 | 118 | 117⅛ | 117⅛ |
| 16 | Pen RR gen 4½ '65 | 109⅛ | 108⅞ | 109⅛ |
| 27 | Pen RR 4¼ '84 E | 106⅛ | 106⅛ | 106⅛ |
| 33 | Pen RR 4½ '70 | 101¾ | 101½ | 101½ |
| 51 | Phila Co 5 '67 | 105⅛ | 105 | 105 |
| 40 | Phil R C & I 6 '49 | 28⅛ | 27½ | 28 |
| 55 | Phil R C & I 5 '73 | 46⅛ | 45⅝ | 45⅝ |
| 117 | Portl Gen E 4½ '60 | 79⅛ | 78⅛ | 79⅛ |
| 76 | Postal T & C 5 '53 | 40½ | 39⅝ | 40 |
| | **R** | | | |
| 1 | Reading 4½ '97 A | 108⅛ | 108⅛ | 108⅛ |
| 42 | Rem Rand 5½ '47 | 109 | 108⅛ | 108⅛ |
| | **S** | | | |
| 14 | StLIM&S4R&G '33 | 73 | 72⅞ | 72⅞ |
| 170 | St L S F 4½ '78 | 19⅛ | 18⅝ | 18⅝ |
| 74 | St L S F 4 '50 A | 20½ | 20 | 20 |
| 3 | StP&KC S L 4½ '41 | 103 | 103 | 103 |
| 149 | Seab A L con 6 '45 | 12⅛ | 11⅝ | 12⅛ |
| 2 | Shell Pipe L 5 '52 | 104⅛ | 103⅞ | 104⅛ |
| 9 | Shell Un 5 '47 | 102⅛ | 102⅛ | 102⅛ |
| 2 | So Bell T&T 5 '41 | 107 | 107 | 107 |
| 198 | Sou Pac 4½ '81 | 87¼ | 86⅞ | 86⅞ |
| 83 | Sou Pac 4½ '69 | 87⅛ | 86⅞ | 86⅞ |
| 60 | South Ry con 5 '94 | 96⅛ | 95 | 95 |
| 72 | South Ry gen 4 '56 | 60¼ | 59½ | 59½ |
| 17 | Studebaker 6 cvt '45 | 87½ | 86½ | 86½ |
| | **T** | | | |
| 8 | Ten El Pow 5 '47A | 99¼ | 99 | 99 |
| 37 | Tex Corp 5 cvt '44 | 104⅜ | 104¼ | 104¼ |
| 23 | Tex & Pac 5 '79 C | 100 | 99½ | 100 |
| 80 | Third Ave adj 5 '60 | 34¾ | 34 | 34½ |
| | **U** | | | |
| 2 | Un Pac 4½ '67 | 106 | 106 | 106 |
| 17 | Un Pac 1 4 '47 | 112⅜ | 112⅜ | 112⅜ |
| 85 | Unit Drug 5 '53 | 99⅝ | 99½ | 99⅝ |
| 31 | U S Rub 5 '47 | 104⅜ | 104¼ | 104¼ |
| 30 | Utah P & L 5 '44 | 101 | 100½ | 101 |
| 10 | Util P & L 5½ '47 | 68⅝ | 68¼ | 68⅝ |
| 35 | Util P & L 5 '59 ww | 65¼ | 64½ | 64½ |
| | **V** | | | |
| 16 | Vanadium 5 '41 | 92½ | 92½ | 92½ |
| 7 | Virginian Ry 5 '62 | 111 | 110¾ | 110¾ |
| | **W** | | | |
| 54 | Warner Bros 6 '39 | 92¼ | 91¾ | 92 |
| 60 | West Md 4 '52 | 97⅞ | 97⅝ | 97¾ |
| 16 | West Pac 1 5 '46 | 42½ | 41¾ | 42 |
| 17 | West Un 6½ '36 | 102⅞ | 102⅞ | 102⅞ |
| 23 | Western Un 4½ '50 | 105¾ | 105¼ | 105½ |
| 8 | Western Un 4½ '50 | 106 | 105¼ | 105¼ |
| 24 | Western Un 5 '60 | 106¼ | 106 | 106¼ |
| 6 | Wick-Sp cvt 7 '35ct | 22⅝ | 22½ | 22½ |
| | **Y** | | | |
| 15 | Youngst S&T 5 '78 | 105⅛ | 105⅛ | 105⅛ |
| | **FOREIGN BONDS.** | | | |
| 73 | Abitibi P&P 5 '53 | 43⅝ | 43⅛ | 43⅝ |
| 5 | Akershus 5 '63 | 99¼ | 99⅛ | 99⅛ |
| 2 | Arg af 6 '60 May | 98 | 98 | 98 |
| 1 | Arg 6 '61 Feb | 98⅛ | 98¼ | 98¼ |
| 5 | Australia 5 '57 | 105 | 104¾ | 105 |
| 5 | Australia 4½ '56 | 99⅝ | 99⅛ | 99⅛ |
| 4 | Belgium 6 '55 | 106⅛ | 106⅛ | 106⅛ |
| 1 | Berlin City 6½ '50 | 28⅛ | 28⅛ | 28⅛ |
| 1 | Berl City El 6½ '51 | 32½ | 32½ | 32½ |
| 52 | Bolivia 8 '47 | 14⅝ | 14⅛ | 14⅝ |
| 2 | Bolivia 7 '69 | 9 | 9 | 9 |
| 14 | Brazil 8 '41 | 35⅛ | 35 | 35⅛ |
| 26 | Brazil 6½ '26-'57 | 30 | 29⅛ | 29⅛ |
| 16 | Brazil 6½ '27-'57 | 29⅝ | 29⅛ | 29⅛ |
| 72 | British 5½ '37 | 107⅛ | 106⅞ | 106⅞ |
| 15 | British 4 '60-90 | 117⅛ | 117⅛ | 117⅛ |
| 19 | Buenos A 6 '61 sta | 59⅝ | 59⅛ | 59⅝ |
| 6 | Buen A 6½ '61 sta | 60⅛ | 60⅛ | 60⅛ |
| 1 | Bulgaria 7½ '68 | 15⅛ | 15⅛ | 15⅛ |
| 1 | Canada 5 '52 | 113⅝ | 113⅝ | 113⅝ |
| 10 | Canada 4 '60 | 107⅛ | 107 | 107 |
| 2 | Chile Mt Bk 6¾ '61 | 13⅛ | 13 | 13 |
| 31 | Chile 6 '60 | 14⅛ | 14⅛ | 14⅛ |
| 16 | Colomb 6 '61 Oct | 24⅛ | 24⅛ | 24⅛ |
| 1 | Copenhag 5 '52 | 96 | 95 | 95 |
| 39 | Cuba 5½ '45 | 52⅛ | 50⅛ | 51⅛ |
| 6 | Denmark 4½ '62 | 94⅛ | 94⅛ | 94⅛ |
| 8 | French 7½ '41 | 174⅛ | 174⅛ | 174⅛ |
| 1 | Ger CAgBk6 '38Apr | 35 | 35 | 35 |
| 5 | GerCAgBk6 60 Oct | 33⅛ | 33⅛ | 33⅛ |
| 34 | Ger Gov Intl 5½ '65 | 28⅛ | 28⅛ | 28⅛ |
| 1 | Ger Govt 7 '49 | 32⅛ | 32⅛ | 32⅛ |
| 9 | GtConEPJap 7 '44 | 95⅛ | 95 | 95 |
| 1 | Ilseder Steel 6 '48 | 33 | 33 | 33 |
| 2 | Italy 7 '51 | 64⅛ | 64⅛ | 64⅛ |
| 15 | Japan 6½ '54 | 99 | 98⅛ | 99 |
| 24 | Kreug & T 5 '59 ct | 33⅛ | 33⅛ | 33⅛ |
| 2 | Met Water 5½ '50 | 100⅛ | 100⅛ | 100⅛ |
| 30 | Mex 10 4s asd s '45 | 4⅛ | 4⅛ | 4⅛ |
| 2 | Milan City 6½ '52 | 54⅛ | 54⅛ | 54⅛ |
| 64 | N Sou Wales 5 '58 | 16⅛ | 16 | 16 |
| 7 | Nor Ger L 6 '47 | 94⅛ | 93⅛ | 94⅛ |
| 1 | Norway 6 '44 | 106⅛ | 106⅛ | 106⅛ |
| 3 | Orient Dev 5½ '58 | 82 | 82 | 82 |
| 94 | Peru 1st 6 '60 | 16⅛ | 15⅛ | 15⅛ |
| 2 | Poland 8 '50 | 94 | 93⅛ | 94 |
| 11 | Prussia 6 '52 | 27⅛ | 27⅛ | 27⅛ |
| 3 | Rio de Jan 6½ '53 | 19⅛ | 19⅛ | 19⅛ |
| 24 | Rome 6½ '52 | 59⅛ | 59 | 59⅛ |
| 20 | Sao Paulo St 7 '40 | 90 | 90 | 90 |
| 8 | Sax Pub W 7 '45 | 32⅛ | 32⅛ | 32⅛ |
| 2 | Sax Pub W 6½ '51 | 32⅛ | 32⅛ | 32⅛ |
| 1 | Sydney 5½ '55 | 100⅛ | 100⅛ | 100⅛ |
| 1 | Toho El Pow 7 '55 | 95 | 95 | 95 |
| 25 | Tokyo El L 6 '53 | 85⅛ | 84⅛ | 85⅛ |
| 6 | Vienna City 6 '52 | 93 | 93 | 93 |
| 10 | Westph U E P 6 '53 | 32⅛ | 32⅛ | 32⅛ |

## Dow-Jones Bonds.

By the United Press.

**Bonds.**

| | | |
|---|---|---|
| 40 bonds | 101.24 | −0.05 |
| 10 first rails | 100.12 | +0.08 |
| 10 second rails | 82.06 | −0.24 |
| 10 utilities | 106.61 | +0.04 |
| 10 industrials | 106.19 | ..... |

## Bank Stocks

New York, Jan. 28 (AP).—(N. Y. Security Dealers Association).

**Bank and Trust.**

| | Bid | Asked |
|---|---|---|
| Bk of Man (1½) | 31 | 33 |
| Bankers Tr (2) | 67½ | 69½ |
| Bklyn Tr (4) | 128 | 133 |
| Cen Han Bk & Tr (4) | 117 | 120 |
| Chase Nat (1.40) | 42½ | 44½ |
| Chem Bk & Tr (1.80) | 56½ | 58½ |
| Commercial (8) | 168 | 174 |
| Cont Bk & Tr (.80) | 20¼ | 21¾ |
| Corn Ex Bk & T (3) | 64¾ | 65¾ |
| Empire Tr (1) | 23¾ | 24¾ |
| Fifth Ave (34a) | 1040 | 1070 |
| First Nat (Bos) (2) | 49 | 51 |
| Firist Natl (100) | 1990 | 2030 |
| Guaranty Tr (12) | 302 | 307 |
| Irving Tr (.60) | 17⅛ | 18⅛ |
| Manufactur's Tr (1¼a) | 49 | 51 |
| Natl City (1) | 38 | 40 |
| N Y Trust (5) | 121 | 124 |
| Public (1½) | 44 | 46 |
| Title G & T | 14½ | 15½ |
| United St Tr (70a) | 2140 | 2190 |
| **Insurance.** | | |
| Aetna Cas (3a) | 107 | 111 |
| Aetna Ins (1.60) | 66½ | 69½ |
| Aetna Life (.80a) | 34½ | 36½ |
| Agricultural (3) | 91 | 95½ |
| Am Ins Newark (½) | 16¼ | 17¾ |
| Am Reinsur (3) | 72½ | 74½ |
| Am Surety (2) | 55¾ | 57¾ |
| Automobile (1.20a) | 42½ | 44½ |
| Balt Amer (¼a) | 9½ | 11 |
| Boston (21a) | 710 | 720 |
| Carolina (.60g) | 31½ | 33½ |
| City of N Y (1.20) | 32 | 34 |
| City of N Y (1.20) | 32 | 34 |
| Conn Gen Lif (.80) | 45¾ | 47¾ |
| Fid & Dep (2) | 95 | 98 |
| Firemens Nwk | 14¼ | 15¾ |
| Frank Fire (1.05a) | 34 | 36 |
| Gen Alliance (.60) | 19½ | 21½ |
| Glens Falls (1.60) | 44¾ | 46¾ |
| Globe & Rep | 16¾ | 18¾ |
| Globe & Rut | 51 | 55 |
| Great Amer (1.20) | 32 | 34 |
| Halifax (.90) | 21¾ | 23¼ |
| Hanover (1.60) | 40 | 42 |
| Hartford Fire (2) | 87½ | 90½ |
| Home Fire Sec | 6½ | 7½ |
| Home Ins (1.05a) | 39 | 41 |
| Homestead (1) | 29 | 30½ |
| Lincoln Fire | 6¼ | 8 |
| Mass Bond | 52 | 55 |
| Natl Fire (2) | 85½ | 88½ |
| Natl Liberty (.30a) | 10¾ | 12¼ |
| N Y Fire (.60) | 21¾ | 24¾ |
| Nor River (.85a) | 29 | 30¾ |
| Phoenix (2½a) | 101¼ | 105½ |
| Prov Wash (1¼a) | 43¾ | 45¾ |
| St Paul Fire (6) | 213 | 218 |
| Springfield (4¾a) | 146 | 149 |
| Sun Life | 470 | 500 |
| Travelers (16) | 635 | 645 |
| U S Fire (1.70a) | 58¼ | 60¼ |
| Westchester (1.10a) | 40 | 42 |

(a)—Including extras.
(g)—Declared or paid so far this year.

## Securities Averages.

**Stocks.**

| | 50 Ind. | 20 RR's. | 20 Util. | 90 To'l. |
|---|---|---|---|---|
| Yesterday | 130.9 | 49.1 | 91.2 | 111.3 |
| Previous day | 131.0 | 48.4 | 90.8 | 111.1 |
| Week ago | 126.3 | 46.0 | 86.9 | 107.0 |
| Month ago | 123.3 | 42.4 | 82.0 | 103.5 |
| Year ago | 85.8 | 34.6 | 48.4 | 71.3 |
| Two years ago | 99.1 | 49.5 | 76.4 | 87.4 |
| High, 1935 | 127.9 | 45.3 | 84.8 | 106.9 |
| Low, 1935 | 78.6 | 28.6 | 39.5 | 64.0 |
| High, 1934 | 105.0 | 54.3 | 90.3 | 93.8 |
| Low, 1934 | 76.0 | 34.1 | 47.1 | 66.4 |

**Bonds.**

| | 20 Ind. | 20 RR's. | 20 Util. | 60 To'l. |
|---|---|---|---|---|
| Yesterday | 92.9 | 90.8 | 105.2 | 96.3 |
| Previous day | 92.9 | 91.0 | 105.2 | 96.4 |
| Week ago | 92.5 | 88.9 | 104.8 | 95.4 |
| Month ago | 90.9 | 83.3 | 103.1 | 92.4 |
| Year ago | 86.9 | 83.9 | 92.2 | 87.7 |
| Two years ago | 77.5 | 82.5 | 83.6 | 81.2 |
| High, 1935 | 91.5 | 86.4 | 103.6 | 93.1 |
| Low, 1935 | 83.6 | 71.0 | 89.3 | 83.0 |
| High, 1934 | 85.9 | 90.0 | 90.6 | 88.1 |
| Low, 1934 | 72.6 | 74.1 | 77.2 | 74.8 |

(1926 averages equals 100.)
Copyright, 1936, Standard Statistics Co.

## B. & O. to Inaugurate Free Pick-up System

Baltimore, Jan. 28.—Free door-to-door pick-up and delivery of less than carload freight at all principal agency points on its lines, will be established by the Baltimore & Ohio Railroad on April 1.

There will be no distance limitation, and the service will be furnished at these stations on shipments to or from any point in the United States.

## Foreign Markets.

By the Associated Press

Berlin, Jan. 28.—After an irregular opening, prices on the Boerse declined today owing to selling by customers. The market closed sustained.

Paris and London closed in observance of King George's funeral.

## Swift & Co. Establish 4% Annual Dividend

Chicago, Jan. 28 (AP).—Swift & Co. directors today declared a quarterly dividend of 1 per cent or 25 cents per share on the capital stock, payable April 1 to stockholders of record March 2.

Last October the directors authorized a special of 1 per cent, bringing disbursements for the year to a total of 4 per cent, and at the same time the quarterly dividend was raised from ½ to 1 per cent. Another special of 25 cents was declared in December.


TRAVELERS

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This advertisement is not, and is under no circumstances to be construed as, an offering of these Bonds for sale or as a solicitation of an offer to buy any of such Bonds. The offering is made only by the Prospectus.

NEW ISSUE

$45,000,000
Republic Steel Corporation
General Mortgage 4½% Bonds, Series B

To be dated February 1, 1936 To be due February 1, 1961

OFFERING PRICE 100% AND ACCRUED INTEREST

Copies of the Prospectus may be obtained from the undersigned.

Kuhn, Loeb & Co. Field, Glore & Co.

New York, January 29, 1936.

# Complete Transactions Yesterday on New York Stock Exchange

By the Associated Press.

Total stock sales yesterday, 2,292,890 shares; previous day, 3,117,283; week ago, 1,343,030; year ago, 574,890; two years ago, 4,282,790; January 1 to date, 58,469,440; year ago, 18,461,936; two years ago, 31,658,092.

| 1935 High | 1935 Low | Name and Dividend Rate | Sales Add 00 | High | Low | Close | Net Ch'ge |
|---|---|---|---|---|---|---|---|
| | | **A** | | | | | |
| 74¾ | 51 | Acme Stl (2½a) | 1 | 69¾ | 69¾ | 69¾ | + ¼ |
| 12⅛ | 4¼ | Adams Exp (.10g) | 73 | 12¼ | 11⅞ | 12 | ... |
| 100½ | 84¾ | Ad Exp pf (5) | .30 | 100½ | 100½ | 100½ | ... |
| 37¼ | 28 | Adams-Millis (2) | 2 | 34½ | 34½ | 34½ | ... |
| 21½ | 1⅛ | Advance Rume | 22 | 4 | 3⅞ | 3⅞ | ... |
| 8½ | 6½ | Affiliat Prod (.80) | 9 | 8¼ | 7⅞ | 7⅞ | — ⅛ |
| 194 | 104¾ | Air Reduc (3a) | 3 | 189½ | 188 | 189 | + 1½ |
| 3⅛ | ¾ | Air-Way El Ap | 5 | 2⅞ | 2⅞ | 2⅞ | ... |
| 20¾ | 13¼ | Alaska Jun (.60a) | 36 | 16⅛ | 15⅞ | 15⅞ | — ¼ |
| 3⅛ | ¾ | Alleghany | 174 | 3⅜ | 3⅛ | 3⅛ | ... |
| 19½ | 1⅜ | Alleg pf xw | 7 | 19½ | 18⅞ | 18⅞ | + ⅜ |
| 21¾ | 2⅝ | Alleg pf $30 ww | 28 | 21⅜ | 20⅞ | 20⅞ | + ⅜ |
| 19¾ | 2 | Alleg pf $40 ww | 3 | 19 | 19 | 19 | + ¼ |
| 34½ | 6⅜ | Alleg pr pf | 13 | 31¼ | 30 | 30 | ... |
| 37¼ | 21 | Alleg Steel (1) | 8 | 36 | 35⅜ | 35⅞ | — ¼ |
| 173 | 125 | Al Chem & Dye (6) | 3 | 165¼ | 164½ | 164½ | — 1½ |
| 129 | 120 | Al C&Dpf(7) | 6 | 120 25-32 | 120 25-32 | 120 25-32 | |
| 27¾ | 22½ | Allied Mills (½e) | 23 | 26⅛ | 25⅝ | 26⅛ | + ⅜ |
| 9 | 3⅛ | Allied Strs | 25 | 7⅜ | 7¼ | 7⅜ | ... |
| 75¼ | 49 | Allied St pf (5) | 6 | 70⅝ | 70 | 70 | — |
| 40⅝ | 2 | Allis-Ch Mfg | 64 | 40⅝ | 38⅝ | 40¼ | + 1½ |
| 23⅞ | 14 | Alpha P Cem (1) | 9 | 23 | 22⅞ | 23 | + ⅛ |
| 5⅛ | 2⅛ | Amal Lea | 26 | 5½ | 5¼ | 5½ | + ⅛ |
| 47 | 26 | Amal Lea pf (½k) | 11 | 47 | 44¾ | 46½ | + 2 |
| 87 | 48½ | Amerada (2) | 2 | 84 | 83½ | 84 | ... |
| 57¾ | 41½ | Am Ag Ch Del (3) | 8 | 57½ | 56 | 56 | — ⅞ |
| 48¾ | 15½ | Am Bank Note (¼g) | 4 | 47¼ | 46⅞ | 47 | — ¼ |
| 56¼ | 21 | Am Brake Shoe (1a) | 2 | 48 | 47⅛ | 47½ | — 1 |
| 149⅝ | 110 | Am Can (4a) | 14 | 126⅛ | 125½ | 125½ | — 1 |
| 39⅞ | 10 | Am Car & Fdy | 4 | 33⅝ | 33 | 33 | — ⅛ |
| 68⅝ | 25½ | Am Car & F pf | 3 | 64⅛ | 64⅛ | 64⅛ | — ¼ |
| 40 | 8 | Am Chain | 15 | 39⅛ | 39 | 39⅛ | — ¼ |
| 13 | 2⅝ | Am Colortype | 10 | 12⅞ | 12½ | 12⅝ | — ¼ |
| 35⅝ | 22 | Am Coml Alco | 17 | 29⅞ | 29⅜ | 29⅜ | + ¼ |
| 19⅞ | 6⅛ | Am Crystal Sug | 14 | 18⅛ | 17⅜ | 17⅜ | + ¼ |
| 94 | 72 | Am Crystals 6% pf (6) | .80 | 92½ | 91 | 91 | — 1½ |
| 2⅞ | ¾ | Am Encaus Til | 15 | 2⅛ | 2⅛ | 2⅛ | ... |
| 12 | 2⅝ | Am Europ | 5 | 12⅝ | 12⅛ | 12⅝ | + ⅝ |
| 9⅛ | 2 | Am & For Pow | 130 | 9⅛ | 8⅝ | 8⅝ | ... |
| 38⅛ | 12 | Am & FP $6 pf | 15 | 37¼ | 35½ | 36 | + ½ |
| 42 | 14 | Am & F P $7 pf | 31 | 40¼ | 39 | 39½ | + ½ |
| 17⅞ | 3⅞ | Am & F P 2 pf | 42 | 17⅞ | 16 | 16½ | + ½ |
| 13⅞ | 8¼ | Am-Hawaii SS (1) | 2 | 13½ | 13⅛ | 13⅛ | — ⅛ |
| 8⅞ | 3 | Am Hide & Lea | 88 | 8¼ | 7⅞ | 8 | + ⅛ |
| 45⅜ | 28 | Am Hi & L pf | 6 | 44 | 43¼ | 43¼ | — ⅜ |
| 39½ | 28⅛ | Am Home Pr (2.40) | 3 | 37¼ | 37¼ | 37¼ | ... |
| 4⅞ | 1⅞ | Am Ice | 6 | 4⅛ | 4 | 4 | — ⅛ |
| 37¾ | 14¼ | Am Ice pf (½g) | 1 | 21 | 21 | 21 | + 1 |
| 12⅞ | 4½ | Am Internat | 41 | 12⅞ | 12¼ | 12¼ | + ¼ |
| 28⅞ | 9 | Am Loco | 7 | 28⅛ | 27⅞ | 27⅞ | + ⅛ |
| 82¾ | 32 | Am Loco pf | 2 | 82¾ | 82¾ | 82¾ | + ⅞ |
| 33½ | 18½ | Am M & Fdy (.80) | 5 | 27⅞ | 27 | 27⅞ | + ⅜ |
| 12⅝ | 4¼ | Am M & Met | 3 | 11½ | 11½ | 11½ | — ¼ |
| 35⅝ | 13½ | Am Metal | 17 | 34 | 33⅝ | 33⅝ | — ¼ |
| 132 | 123 | Am Met 6% pf | 8 | 130 | 130 | 130 | — 1 |
| 18⅛ | 1½ | Am P & L | 117 | 10⅛ | 10 | 10⅛ | + ⅛ |
| 55⅝ | 10½ | Am P & L $6 pf (¾k) | 13 | 55⅛ | 54 | 54 | — ½ |
| 46 | 8⅝ | Am P & L $5 pf (.31k) | 45 | 46 | 45 | 45 | + ⅜ |
| 27⅞ | 10½ | Am Rad & St S | 311 | 26 | 24½ | 24⅞ | — 1⅛ |
| 33⅞ | 15¾ | Am Roll Mill (1.20) | 42 | 31½ | 31 | 31 | + ⅛ |
| 98⅞ | 66 | Am Safety Raz (5) | 1 | 91 | 91 | 91 | — ½ |
| 26¼ | 4½ | Am Seating | 2 | 23½ | 23½ | 23½ | — ½ |
| 64⅝ | 31⅝ | Am Smelt & R (.40g) | 39 | 64 | 62⅞ | 64 | ... |
| 144 | 121 | Am Smelt pf (7) | 1 | 142½ | 142½ | 142½ | — ½ |
| 117¼ | 101⅝ | Am Smelt 2d pf (6) | 2 | 104¾ | 104½ | 104½ | — ½ |
| 76 | 63 | Am Snuff (3a) | 8 | 73¼ | 72 | 72½ | — 1 |
| 26½ | 12 | Am Stl Fdrs | 9 | 25⅞ | 25¼ | 25¼ | — ⅜ |
| 113 | 88 | Am Stl Fdrs pf (2) | 10 | 111½ | 111½ | 111½ | + 1½ |
| 43 | 32½ | Am Stores (2) | 3 | 35½ | 35¼ | 35½ | + ½ |
| 70½ | 50⅛ | Am Sugar Ref (2) | 5 | 57 | 56½ | 57 | + ⅛ |
| 141 | 136 | Am Sugar pf (7) | 1 | 141 | 141 | 141 | + ¼ |
| 27⅞ | 18⅛ | Am Sumat Tob (1a) | 12 | 26⅜ | 25⅝ | 26¼ | + 1 |
| 162⅝ | 98⅞ | Am Tel & Tel (9) | 26 | 162⅝ | 161 | 161 | + ¼ |
| 104⅝ | 72⅛ | Am Tob (5) | 5 | 100 | 99½ | 99⅞ | + ¼ |
| 107 | 74⅝ | Am Tob B (5) | 13 | 102¼ | 101¾ | 102 | — ½ |
| 10⅝ | 2½ | Am Type Fdrs | 4 | 8 | 7⅞ | 7⅞ | — ½ |
| 38⅞ | 9 | Am Type F pf | 70 | 33½ | 33 | 33 | — ½ |
| 24⅞ | 7⅛ | Am Wat Wks | 106 | 23¼ | 22⅞ | 23 | + ⅛ |
| 100 | 48 | Am W W 1st pf (6) | 1 | 98 | 98 | 98 | — 1 |
| 11⅛ | 4⅞ | Am Woolen | 11 | 10⅞ | 10⅛ | 10⅛ | — ⅝ |
| 69⅝ | 35½ | Am Wool pf | 12 | 67¼ | 66¼ | 66¼ | — ⅝ |
| 3⅜ | ⅝ | Am Wtg P | 5 | 1⅜ | 1⅜ | 1⅜ | + ⅛ |
| 11⅞ | 2¼ | Am Wtg P pf | 9 | 9 | 8⅞ | 8⅞ | + ⅛ |
| 6⅞ | 3 | Am Zinc L & S | 12 | 6⅛ | 5⅞ | 5⅞ | — ⅛ |
| 31 | 8 | Anaconda | 145 | 30⅝ | 30¼ | 30⅜ | — ⅛ |
| 40 | 16¼ | Anacon W & C | 4 | 40 | 39 | 39¼ | + ¼ |
| 20½ | 10⅞ | Anchor Cap (.60) | 4 | 19 | 18⅝ | 18⅝ | — ⅜ |
| 109⅝ | 96½ | Anchor Cap pf (6½) | 10 | 109 | 109 | 109 | ... |
| 5⅝ | 1½ | A P W Paper | 1 | 5 | 5 | 5 | ... |
| 52 | 36 | Arch-Dan-M (1a) | 6 | 47¼ | 46⅞ | 46⅞ | — ⅜ |
| 110½ | 78 | Armour Del pf (7) | 7 | 108⅞ | 108½ | 108½ | ... |
| 7⅞ | 3¼ | Armour Ill | 354 | 7⅛ | 7 | 7 | ... |
| 84 | 55¼ | Armour Ill pr pf (6) | 28 | 84 | 82 | 82¼ | + ½ |
| 125 | 97 | Armour Ill pf (1¾k) | 1 | 125 | 125 | 125 | + 8 |
| 9⅞ | 4 | Arnold Const (½) | 4 | 8 | 7⅞ | 8 | + ¼ |
| 18⅞ | 7½ | Assd Dry Gds | 3 | 14½ | 14¼ | 14¼ | — ⅛ |
| 72¾ | 35¾ | Atch T & S F (2e) | 77 | 72¾ | 70⅝ | 72½ | + 2 |
| 100 | 66⅞ | Atchison pf (5) | 1 | 99⅞ | 99⅞ | 99⅞ | — ⅜ |
| 37½ | 19½ | Atl Cst Line | 32 | 31½ | 30⅞ | 30⅞ | — ⅞ |
| 31⅞ | 20 | Atl Refin (1) | 46 | 29½ | 29⅛ | 29¼ | — ⅛ |
| 115 | 106⅜ | Atlas Pow pf (6) | 40 | 114¼ | 114¼ | 114¼ | + ⅛ |
| 27 | 4 | Atlas Tack | 5 | 26⅞ | 26⅛ | 26⅜ | ... |
| 45½ | 15 | Auburn Auto | 4 | 42 | 41½ | 41½ | — ⅛ |
| 14 | 5½ | Aust Nich | 8 | 9¼ | 9⅛ | 9⅛ | — ⅛ |
| 6⅛ | 2⅝ | Aviation Corp | 326 | 6⅛ | 5¾ | 6 | + ⅛ |
| | | **B** | | | | | |
| 8⅝ | 1½ | Baldwin Loc | 21 | 4⅞ | 4¾ | 4¾ | — ⅛ |
| 42¼ | 7½ | Baldwin Loc pf | 4 | 38⅝ | 38 | 38 | — ½ |
| 18⅞ | 7½ | Balt & Ohio | 60 | 18 | 17½ | 17⅝ | — ⅛ |
| 25½ | 9⅛ | Balt & O pf | 6 | 24 | 24 | 24 | — ½ |
| 17⅛ | 3¼ | Barker Bros | 4 | 17⅛ | 16½ | 16½ | — ⅛ |
| 88 | 32 | Barker pf | 10 | 87½ | 87⅛ | 87½ | — ½ |
| 17⅞ | 5⅞ | Barnsdall (.60a) | 56 | 17⅜ | 16⅞ | 17 | — ⅛ |
| 70 | 37½ | Bayuk Cigar (1e) | 2 | 65⅞ | 65½ | 65⅞ | + 1⅝ |
| 115 | 104⅝ | Bayuk 1 pf (7) | 20 | 112¾ | 112½ | 112½ | + ⅛ |
| 20½ | 14 | Beatrice Cr (½e) | 13 | 19 | 18⅝ | 18⅝ | — ⅝ |
| 95 | 72 | Beech-Nut P (3a) | 2 | 90½ | 90 | 90 | + ½ |
| 14⅝ | 11⅛ | Belding-Hem (1e) | 4 | 13⅝ | 13⅜ | 13⅝ | — ⅜ |
| 24⅞ | 11⅞ | Bendix Aviat (1) | 97 | 24⅞ | 23⅞ | 24 | — ⅛ |
| 23½ | 15⅛ | Benef Ind Ln (1½a) | 14 | 20⅞ | 20⅝ | 20¾ | + ⅛ |
| 57½ | 34 | Best & Co (2a) | 2 | 52 | 51⅜ | 51⅜ | + ⅛ |
| 54⅝ | 21⅜ | Bethlehem Stl | 77 | 52⅜ | 51⅜ | 51⅜ | — ⅛ |
| 132¼ | 55¾ | Beth Stl pf (1¾k) | 5 | 129¾ | 128½ | 128½ | — 1½ |
| 29⅞ | 14¾ | Bigelow-San | 7 | 29⅞ | 27 | 29⅞ | + 2⅞ |
| 17⅛ | 9⅝ | Blaw-Knox (.10g) | 29 | 16⅞ | 16⅛ | 16⅛ | — ½ |
| 26⅞ | 1½ | Boeing Airpl | 49 | 26¼ | 25¼ | 25⅜ | — ⅜ |
| 59⅞ | 30⅝ | Bohn Alum (3) | 25 | 55⅝ | 55 | 55 | — ¼ |
| 100 | 90 | Bon Ami A (4a) | 80 | 94½ | 94½ | 94½ | — ¼ |
| 47⅝ | 38⅝ | Bon Ami B (2½) | 3.60 | 41⅝ | 41 | 41⅝ | + ⅜ |
| 27⅞ | 21 | Borden (1.60) | 17 | 26⅝ | 26⅜ | 26⅜ | + ⅛ |
| 70⅞ | 28½ | Borg-Warner (2) | 13 | 69¼ | 68⅝ | 69 | ... |
| 11 | 2¾ | Boston & Me | 14 | 11 | 10⅞ | 11 | + ½ |
| 3⅞ | 1½ | Botany C M A | 4 | 2¾ | 2½ | 2¾ | + ½ |
| 17⅞ | 8½ | Bridgeport Brass (.40) | 9 | 17½ | 17⅛ | 17⅛ | ... |
| 54⅞ | 24⅛ | Briggs Mfg (2) | 26 | 54½ | 53⅞ | 53⅞ | — ⅝ |
| 45½ | 30⅝ | Bristol-My (2a) | 2 | 45½ | 45 | 45 | + 1½ |
| 6⅞ | 1¾ | Bklyn & Qu T | 4 | 5⅞ | 5½ | 5½ | — ⅛ |
| 39 | 14 | Bklyn & Q T pf (¾k) | 4 | 35½ | 35 | 35 | — ⅞ |
| 46¾ | 36½ | Bklyn-Man T (3) | 4 | 44 | 43½ | 44 | ... |
| 100 | 20 | Bklyn-M T pf (6) | 1 | 99¼ | 99¼ | 99¼ | + ⅜ |
| 71½ | 40 | Bklyn Un Gas (3) | 16 | 55⅛ | 53¾ | 55⅛ | + ⅜ |
| 65½ | 52 | Brown Shoe (3) | 1 | 64¾ | 64¾ | 64¾ | + ¾ |
| 11½ | 3¾ | Brunswick-Bal | 2 | 9½ | 9½ | 9½ | + ⅛ |
| 11½ | 1½ | Bucyrus-Erie | 2 | 11½ | 11⅜ | 11⅜ | + ⅛ |
| 19½ | 8¼ | Bucy-E cvt pf | 6 | 18 | 17⅞ | 17⅞ | ... |
| 11¼ | 3⅛ | Budd Mfg | 42 | 10⅞ | 10⅝ | 10¾ | + ⅛ |
| 3 | ¼ | Budd Mfg rts | 54 | 2⅝ | 2⅜ | 2⅝ | + ⅛ |
| 14⅝ | 2½ | Budd Wheel | 45 | 12⅞ | 12⅜ | 12⅜ | + ⅛ |
| 26⅞ | 8¼ | Bullard Co | 4 | 25⅞ | 25½ | 25½ | — ⅛ |
| 14⅜ | 3⅜ | Bulova Watch | 1 | 12⅝ | 12⅝ | 12⅝ | — ⅛ |
| 9⅞ | 3 | Burns Bros pf | 20 | 8¼ | 8¼ | 8¼ | — ⅛ |
| 28½ | 13¼ | Burr Ad Mach (.60a) | 24 | 28⅜ | 28 | 28 | ... |
| 8⅝ | 1 | Bush Term | 11 | 5⅜ | 5¼ | 5⅜ | + ⅛ |
| 18⅞ | 5¼ | Bush T 7% deb | 2 | 17¼ | 17¼ | 17¼ | ... |
| 23⅞ | 10 | Bush T Bldg pf ctf | 70 | 21½ | 21 | 21 | + ⅞ |
| 4⅛ | 1⅛ | Butte Cop & Z | 34 | 4⅛ | 4 | 4 | — ⅛ |
| 2⅞ | ⅝ | Butterick | 25 | 2½ | 2⅛ | 2⅜ | + ⅛ |
| 23⅞ | 11⅝ | Byers Co | 19 | 22½ | 21½ | 21½ | — ¼ |
| 74 | 32 | Byers pf | 50 | 70 | 69½ | 70 | ... |
| | | **C** | | | | | |
| 42½ | 30½ | Calif Pack (1½) | 12 | 35¼ | 34½ | 34¾ | — ½ |
| 1⅞ | ¼ | Callahan Z-Ld | 56 | 1⅛ | 1 | 1 | ... |
| 7⅞ | 2½ | Calumet & Hec | 23 | 7⅝ | 7⅜ | 7½ | — ⅛ |
| 33⅝ | 7½ | Campbell Wy (1) | 11 | 31⅜ | 31⅛ | 31⅛ | — ⅛ |
| 17⅞ | 8¼ | Can D G Ale | 15 | 15⅞ | 15⅜ | 15⅜ | — ⅜ |
| 13⅞ | 8⅝ | Canad Pac | 394 | 12⅞ | 12½ | 12⅝ | + ½ |
| 43½ | 30 | Cann Mills (2) | 1 | 42 | 42 | 42 | ... |
| 16¼ | 4⅜ | Cap Adm A | 5 | 16¼ | 16¼ | 16¼ | ... |
| 48½ | 32½ | Cap Adm pf A (3) | 1 | 48 | 48 | 48 | ... |
| 8⅞ | 7 | Carriers & Gen (.20) | 13 | 8½ | 8⅜ | 8½ | + ¼ |
| 111¼ | 45¾ | Case (J I) | 59 | 110 | 105½ | 109¾ | + 3¼ |
| 126½ | 83½ | Case (J I) pf (4) | 3.20 | 125 | 125 | 125 | + 2½ |
| 62⅛ | 36½ | Caterpil Tract (½g) | 27 | 62⅛ | 59¾ | 62 | + 2 |
| 55⅝ | 19⅛ | Celanese | 21 | 29½ | 28⅜ | 28⅞ | — ⅜ |
| 28⅞ | 16½ | Celotex new | 18 | 28⅜ | 27½ | 28⅜ | + ⅜ |
| 29 | 22¼ | Cent Aguir (1½) | 3 | 27⅞ | 27⅞ | 27⅞ | + ⅛ |
| 61½ | 34 | Cent R R N J | 2 | 50½ | 50 | 50½ | + 1½ |
| 65¾ | 38⅝ | Cerro de Pas (1g) | 45 | 54 | 52 | 53⅝ | — ⅝ |
| 16⅞ | 3⅝ | Certain-teed | 14 | 15½ | 15 | 15⅛ | — ¼ |
| 89½ | 23 | Cert-teed 7% pf | 90 | 84½ | 83 | 84½ | + 1½ |
| 41⅞ | 4¾ | Checker Cab | 2 | 40 | 39¾ | 39⅞ | — ⅛ |
| 57⅝ | 37½ | Ches & Ohio (2.80) | 51 | 57⅛ | 56¼ | 57⅛ | + 1 |
| 67½ | 36 | Ches Corp (3) | 7 | 66¼ | 65½ | 66¼ | + ¾ |
| 3⅛ | 1 | Chi & E Ill | 1 | 2⅞ | 2⅞ | 2⅞ | — ⅛ |
| 6¼ | ⅞ | Chi & E Ill pf | 4 | 5½ | 5¼ | 5¼ | — ½ |
| 5⅜ | 1¾ | Chi & N W | 10 | 4 | 3⅞ | 3⅞ | — ⅛ |
| 10⅝ | 3⅝ | Chi & N W pf | 3 | 9⅜ | 9¼ | 9⅜ | + ⅛ |
| 2¼ | ⅝ | Chi Gt West | 2 | 2¼ | 2⅛ | 2⅛ | ... |
| 7¼ | 1⅝ | Chi Gt W pf | 22 | 7¼ | 6⅞ | 7 | + ⅛ |
| 9 | 1 | Chi Ind & L pf | 80 | 9 | 8 | 8 | — 1 |
| 35 | 15⅝ | Chi Mail Or (1a) | 1 | 28⅞ | 28⅞ | 28⅞ | + ⅛ |
| 3 | ¼ | Chi M St P & P | 7 | 2¼ | 2⅛ | 2⅛ | — ⅛ |
| 5 | ⅝ | Chi M St P & P pf | 28 | 4⅝ | 4½ | 4½ | ... |
| 20⅝ | 4⅝ | Chi Pneu T | 4 | 18¼ | 18 | 18 | — ¼ |
| 2⅞ | ⅜ | Chi Rk Is & P | 2 | 2⅜ | 2⅜ | 2⅜ | ... |
| 7⅞ | 1½ | C R I & P 6% pf | 1 | 6⅞ | 6⅞ | 6⅞ | + ⅛ |
| 8 | 1⅝ | C R I & P 7% pf | 2 | 7⅜ | 7 | 7 | — ⅜ |
| 26 | 9¼ | Chi Yell Cab (1) | 1 | 23 | 23 | 23 | — ⅜ |
| 31⅜ | 25 | Chick Cot Oil (2) | 1 | 29 | 29 | 29 | ... |
| 11⅞ | 3¼ | Childs Co | 16 | 10¼ | 10 | 10 | — ¼ |
| 31 | 9 | Chile Cop (¼g) | 1.10 | 31 | 30½ | 31 | + ½ |
| 93⅞ | 31 | Chrysler (2e) | 204 | 88½ | 86⅞ | 87 | — ¾ |
| 24⅞ | 12 | City Ice & F (2) | 4 | 16⅛ | 16 | 16⅛ | + ⅛ |
| 100 | 69⅞ | City I & F pf (6½) | 1 | 81⅞ | 81 | 81 | — |
| 7 | 3¾ | City Strs | 5 | 6⅜ | 6⅜ | 6⅜ | + ⅛ |
| 27⅞ | 12¼ | Clark Equip (.80) | 4 | 24⅞ | 24⅛ | 24⅛ | — ¾ |
| 48½ | 27⅝ | Clev Graph Br (1a) | 3 | 42⅝ | 42½ | 42½ | — ⅛ |
| 59⅞ | 20 | Cluett Pea (1) | 12 | 58⅝ | 57 | 58⅜ | + 1⅛ |
| 93 | 72½ | Coca Cola (2a) | 9 | 88⅜ | 87⅜ | 87⅜ | — ¾ |
| 21 | 15⅛ | Colgate-Palm (½) | 22 | 19¼ | 18⅞ | 18⅞ | ... |
| 50 | 9 | Coll & Aik (½e) | 17 | 47½ | 47 | 47 | — ¼ |
| 14 | 6¾ | Colonial Bea | 20 | 12⅝ | 12⅜ | 12⅜ | — ⅜ |
| 26¾ | 7 | Col & Sou 1 pf | 1.50 | 25 | 24⅛ | 24⅛ | + ⅜ |
| 8⅛ | ½ | Col Fuel & Ir | 6 | 7⅛ | 6⅞ | 6⅞ | — ⅛ |
| 16 | 3⅝ | Colum G & El (.20e) | 178 | 15⅜ | 15 | 15⅜ | + ⅛ |
| 97 | 35½ | Col G&E pf A (6) | 2 | 97 | 97 | 97 | ... |
| 49⅞ | 40 | Colum Pict vtc (1a) | 6 | 44⅜ | 44 | 44 | ... |
| 107 | 67 | Colum Carb (4a) | 1 | 106½ | 106½ | 106½ | + ¾ |
| 38 | 39½ | Coml Credit (2½) | 19 | 48⅛ | 47⅜ | 48⅛ | + ⅜ |
| 72 | 56¼ | Coml Invest Tr (3a) | 18 | 62¼ | 61⅛ | 61⅛ | — ⅜ |
| 105 | 97⅛ | Coml Inv Tr cv pf (4¼) | 2 | 99⅜ | 99⅜ | 99⅜ | — ⅛ |
| 23⅞ | 16⅛ | Coml Solv (.60) | 73 | 21½ | 20⅞ | 20⅞ | — ½ |
| 4⅛ | 1 | Comwlth & Sou | 529 | 4¼ | 4 | 4⅛ | + ⅛ |
| 74 | 29 | Com & Sou pf (3) | 24 | 73 | 71 | 71⅞ | + 1⅝ |
| 43⅝ | 27 | Congoleum-Na (1.60a) | 10 | 43¼ | 42⅝ | 42⅝ | + ⅝ |
| 49 | 14⅝ | Conn Ry & L | 1.80 | 19 | 18½ | 18⅞ | + ⅜ |
| 58⅛ | 24 | Conn Ry & L pf | 30 | 30 | 30 | 30 | — ¼ |
| 13⅝ | 7 | Consol Cigar | 7 | 12⅝ | 11⅞ | 12⅛ | — ⅜ |
| 78 | 63 | Con Cig pf (7) | 10 | 77½ | 77½ | 77½ | + 1½ |
| 82 | 69 | ConCig pr pf ww(6½) | 3.30 | 73¼ | 73 | 73 | + ¾ |
| 7⅛ | 3¼ | Con Film | 6 | 6⅛ | 6 | 6 | — ⅛ |
| 22½ | 14¼ | Con Film pf (¼k) | 5 | 18⅜ | 18⅛ | 18⅜ | + ¼ |
| 34⅞ | 15⅞ | Con Gas (1) | 215 | 34⅛ | 33 | 33⅞ | + ⅜ |
| 107 | 72½ | Con Gas pf (5) | 1 | 106 | 106 | 106 | ... |
| 6⅞ | 1 | Con Laundries | 2 | 5⅛ | 5⅛ | 5⅛ | ... |
| 13⅞ | 8¼ | Cons Oil (¼e) | 196 | 13⅜ | 13¼ | 13¼ | ... |
| 10½ | 2¼ | Con R R Cuba pf | 10 | 8⅞ | 8⅝ | 8⅝ | — ½ |
| 1½ | ⅜ | Con Text | 33 | 1⅛ | 1⅛ | 1⅛ | ... |
| 23¼ | 20 | Container Corp new | 6 | 20¼ | 20⅛ | 20¼ | — ⅛ |
| 16⅞ | 4½ | Cont Bak A | 7 | 15⅞ | 15¼ | 15⅜ | — ¼ |
| 3 | ⅝ | Cont Bak B | 34 | 2¼ | 2 | 2⅛ | — ⅛ |
| 77⅝ | 49¼ | Cont Bak pf (4) | 3 | 73½ | 73 | 73 | — ¼ |
| 89¼ | 62⅝ | Con Can (3) | 48 | 79⅝ | 78⅛ | 78⅛ | — 1⅝ |
| 22½ | 7 | Cont Diam Fib (1.05e) | 8 | 19 | 18½ | 18⅞ | + ⅜ |
| 44⅝ | 28⅞ | Cont Ins (1.20a) | 6 | 43⅜ | 43½ | 43½ | — ½ |
| 3½ | ⅝ | Cont Mot | 410 | 3⅛ | 2⅞ | 3 | + ⅛ |
| 38 | 15⅝ | Cont Oil Del (¼g) | 42 | 36⅞ | 36¼ | 36⅞ | + ⅜ |
| 69⅝ | 11⅜ | Corn Exchange (3) | 1.20 | 65⅜ | 65⅛ | 65¼ | — ⅛ |
| 78⅜ | 55⅞ | Corn Prod (3) | 10 | 72⅜ | 71½ | 71½ | — 1 |
| 7⅜ | 4⅛ | Coty | 19 | 6⅝ | 6¼ | 6¼ | ... |
| 39⅞ | 35⅞ | Cream of Wh (2) | 3 | 37¼ | 37¼ | 37¼ | — ¼ |
| 19⅞ | 11⅞ | Crosley Rad (¼e) | 11 | 17⅞ | 17⅜ | 17⅜ | — ⅜ |
| 64⅞ | 23½ | Crown Cork (1¼e) | 2 | 51⅞ | 50½ | 50½ | — 1¼ |
| 10⅛ | 3½ | Crown Zeller | 224 | 10⅜ | 10 | 10 | + ⅛ |
| 38¾ | 14 | Crucible Stl | 3 | 36 | 36 | 36 | — ⅛ |
| 2½ | 1 | Cuba Co | 4 | 2¼ | 2 | 2 | — ⅛ |
| 14⅞ | 5 | Cuba R R pf | 10 | 14 | 14 | 14 | ... |
| 8½ | 5⅛ | Cuban-Am Sug | 49 | 7⅞ | 7⅝ | 7⅞ | + ⅛ |
| 85 | 40½ | Cuban-Am S pf | 8.70 | 83⅜ | 82½ | 83⅜ | + 1⅞ |
| 47½ | 37 | Cudahy Pack (2½) | 5 | 42 | 41⅝ | 41⅝ | — ⅛ |
| 24⅞ | 15 | Curtis Pub | 5 | 21⅞ | 21¼ | 21⅜ | ... |
| 105⅛ | 86¼ | Curtis Pub pf (7) | 9 | 102 | 101½ | 101⅝ | — ⅛ |
| 4⅞ | 2 | Curtiss-Wright | 204 | 4⅝ | 4½ | 4½ | — ⅛ |
| 14⅞ | 6¼ | Curtiss-Wr A | 218 | 14⅞ | 14 | 14 | ... |
| 95 | 73 | Cushman 7% pf (7) | 30 | 89¼ | 89¼ | 89¼ | — ¾ |
| 75 | 61 | Cushman $8 pf (8) | 10 | 70½ | 70½ | 70½ | ... |
| 48½ | 16 | Cutler-Ham (¼e) | 7 | 48⅛ | 48 | 48⅛ | + ⅜ |
| | | **D** | | | | | |
| 67½ | 22½ | Deere & Co | 33 | 67½ | 63⅛ | 66½ | + 2⅝ |
| 29¾ | 19 | Deere & Co pf (1.40) | 8 | 29¾ | 29 | 29 | — ⅛ |
| 25⅛ | 18⅛ | Diesel Wem G (½a) | 18 | 24⅞ | 24 | 24⅞ | + ⅜ |
| 43½ | 23½ | Del & Hud | 42 | 40⅝ | 39½ | 39¼ | + ¼ |
| 19⅞ | 11 | Del Lack & W | 82 | 17¼ | 16⅞ | 16⅞ | + ⅛ |
| 7⅞ | 1½ | Den & Rio G W pf | 1 | 6⅞ | 6⅞ | 6⅞ | + ⅛ |
| 139 | 63 | Detroit Ed (4a) | 1 | 139 | 139 | 139 | + 2 |
| 50⅛ | 35½ | Devoe & Ray A (1a) | 7 | 48⅞ | 48 | 48 | — ⅛ |
| 41 | 26½ | Diamond Mat (¾g) | 3 | 40½ | 40 | 40 | — ⅛ |
| 38¾ | 9½ | Dist Corp Seag | 22 | 32½ | 32 | 32 | — |
| 41½ | 40 | Diam Mat pf (1½a) | 2 | 38⅞ | 38⅜ | 38⅜ | ... |
| 52⅞ | 34½ | Dome Mines (2) | 33 | 48⅞ | 47½ | 48¼ | ... |
| 12⅞ | 6¾ | Dominion Strs | 1 | 11 | 11 | 11 | ... |
| 71⅞ | 17½ | Douglas Airc (¾e) | 105 | 71⅞ | 69½ | 69⅞ | + ⅞ |
| 1½ | ¼ | Dul S S & A | 1 | 1¼ | 1¼ | 1¼ | ... |
| 3 | ½ | Dul S S & A pf | 2 | 2¾ | 2¾ | 2¾ | ... |
| 8¼ | 2 | Dunhill Int | 2 | 6⅞ | 6⅞ | 6⅞ | — ⅛ |
| 146½ | 86⅝ | du Pont de N (3.60a) | 5 | 144⅞ | 144½ | 144⅞ | + ⅜ |
| 132 | 126 | du Pont deb (6) | 4 | 130½ | 130¼ | 130½ | + ¼ |
| | | **E** | | | | | |
| 8⅜ | 4⅛ | Eastern Roll | 92 | 8⅜ | 8 | 8½ | + ½ |
| 172¼ | 116½ | Eastman Kod (5a) | 1 | 158 | 158 | 158 | — 2¼ |
| 165 | 141 | East Kod pf (6) | 10 | 158 | 158 | 158 | ... |
| 31⅝ | 16⅝ | Eaton Mfg (1a) | 10 | 29⅝ | 29⅛ | 29⅛ | — ¼ |
| 9 | 3¼ | Eitingon Sch | 1 | 7⅞ | 7⅞ | 7⅞ | — ¼ |
| 8⅜ | 5⅜ | El & Mus (.24e) | 20 | 7¼ | 7 | 7¼ | + ⅛ |
| 40⅝ | 19⅝ | El Auto L (.30g) | 23 | 37⅞ | 36⅞ | 36⅞ | — ⅜ |
| 15⅞ | 3⅛ | El Boat | 32 | 14⅞ | 14⅜ | 14⅜ | — ¼ |
| 10⅛ | 1½ | El Pow & Lt | 398 | 10⅛ | 9½ | 10 | + ⅛ |
| 49⅞ | 2½ | El P & L $6 pf | 18 | 48⅞ | 46⅞ | 46⅞ | — 1¼ |
| 52 | 3 | El P & L pf | 56 | 51½ | 49⅞ | 50¼ | — ¼ |
| 58⅜ | 39 | El Stor Bat (4¾e) | 4 | 55⅛ | 54⅞ | 54⅞ | — ⅛ |
| 1¼ | ¼ | Elk Horn Coal | 4 | 1⅛ | 1 | 1⅛ | + ⅛ |
| 3⅞ | ⅝ | Elk Horn C pf | 3 | 2⅞ | 2⅞ | 2⅞ | — ⅛ |
| 66 | 52¾ | Endicott-John (3) | 1 | 63 | 63 | 63 | ... |
| 9⅞ | 1½ | Eng Pub Svc | 6 | 8⅞ | 8⅜ | 8⅜ | — ⅛ |
| 60⅛ | 14½ | Eng P S pf ww | 1 | 59½ | 59½ | 59½ | — ⅛ |
| 7½ | 4½ | Equit Off Bldg | 20 | 6⅞ | 6½ | 6½ | — ⅛ |
| 14 | 7⅛ | Erie R R | 22 | 13⅝ | 13⅛ | 13½ | ... |
| 21⅞ | 8½ | Erie 1 pf | 23 | 21⅞ | 21 | 21⅜ | + ⅜ |
| 14⅝ | 10½ | Erie 2 pf | 7 | 14⅝ | 14 | 14 | + ⅛ |
| 14⅞ | 10¼ | Eureka Vac Cl (.80) | 1 | 13⅝ | 13⅝ | 13⅝ | + ⅛ |
| 40⅛ | 15 | Evans Prod (1) | 17 | 35¼ | 34½ | 34⅞ | — ⅜ |
| | | **F** | | | | | |
| 3⅞ | ⅝ | Fairbanks Co | .60 | 3 | 3 | 3 | ... |
| 15 | 4 | Fairbanks pf | .60 | 12¼ | 12 | 12 | — ½ |
| 47 | 17 | Fairbanks Mor | 24 | 47 | 46 | 46⅛ | + ⅞ |
| 23⅞ | 5⅜ | Fed Lt & Trac | 21 | 23⅞ | 23 | 23½ | + ½ |
| 90¼ | 49 | Fed Lt & Trac pf (6) | 10 | 90 | 90 | 90 | — ⅛ |
| 72 | 40 | Fed Mng & Sm | 4 | 66½ | 66 | 66½ | ... |
| 9 | 3¾ | Fed Mot (.20e) | 7 | 8¼ | 8⅛ | 8⅛ | — ⅛ |
| 5⅜ | 2 | Fed Screw | 34 | 5½ | 5 | 5½ | + ⅛ |
| 4⅞ | ⅞ | Fed Wat Svc A | 31 | 4⅜ | 4⅛ | 4⅛ | ... |
| 25 | 16⅛ | Federat D Strs (1) | 1 | 21½ | 21 | 21½ | + ½ |
| 45½ | 2½ | Fid P Fire Ins (1.20a) | 7 | 44½ | 44 | 44⅜ | + ⅜ |
| 25 | 16 | Filene's Sons (1.20) | 30 | 21 | 21 | 21 | ... |
| 28⅜ | 3⅛ | Firestone T & R (1.20) | 34 | 28⅞ | 27⅞ | 27⅞ | — ⅛ |
| 103⅞ | 48⅛ | Firest T & R pf (6) | 6 | 103⅞ | 103⅝ | 103⅝ | ... |
| 58⅛ | 45 | First Nat Strs (2½) | 6 | 46⅛ | 46 | 46 | — ⅛ |
| 30⅞ | 14 | Florsheim Sh A (1a) | 7 | 29½ | 29½ | 29½ | — ⅛ |
| 6⅝ | 2¼ | Follansbee | 5 | 5⅞ | 5½ | 5½ | — ⅛ |
| 40⅛ | 38½ | Food Mach new (1) | 2 | 39 | 38½ | 38½ | — ½ |
| 31⅞ | 9⅞ | Foster Wheel | 21 | 31½ | 30½ | 30½ | — ⅝ |
| 37⅞ | 19⅞ | Fourth Nat Inv (¾g) | 3 | 37¼ | 37¼ | 37¼ | + ⅛ |
| 70 | 30¼ | Frank Sim pf (7) | 30 | 67 | 65 | 67 | + 3 |
| 35 | 17½ | Freeport Tex (1) | 16 | 34⅝ | 33⅜ | 33⅜ | — ½ |
| 47½ | 4⅝ | Fuller 2 pf | 20 | 38 | 37⅝ | 38 | — 2¼ |
| | | **G** | | | | | |
| 6½ | ⅞ | Gabriel A | 22 | 6⅛ | 6 | 6 | — ⅛ |
| 18⅞ | 7 | Gamewell | 1.40 | 18 | 17 | 17 | ... |
| 11¼ | 5⅛ | Gen Am Inv | 67 | 11⅛ | 10⅞ | 11¼ | + ⅛ |
| 55⅝ | 32⅝ | Gen Am Trans (1¾) | 14 | 55⅜ | 54⅛ | 55¼ | + ⅜ |
| 32 | 11¼ | Gen Asphalt (¼e) | 19 | 30⅛ | 29⅜ | 29⅞ | + ⅜ |
| 14⅝ | 7⅞ | Gen Bak (.60) | 8 | 13⅛ | 13 | 13 | — ⅛ |
| 11¾ | 5¼ | Gen Brnze | 9 | 10⅞ | 10⅜ | 10⅞ | + ⅜ |
| 11⅜ | 2 | Gen Cable | 70 | 11⅞ | 10⅞ | 10⅞ | + ⅛ |
| 30⅛ | 3 | Gen Cable A | 44 | 30⅛ | 28¾ | 28⅞ | — ⅛ |
| 91⅝ | 19 | Gen Cable pf | 8 | 91⅞ | 91 | 91⅞ | + 1⅝ |
| 64⅝ | 48 | Gen Cigar (4) | 2 | 57⅝ | 57½ | 57⅝ | + ⅛ |
| 145½ | 127½ | Gen Cigar pf (7) | 10 | 143 | 143 | 143 | + 2 |
| 40⅞ | 20½ | Gen Elec (.80) | 62 | 38⅞ | 38⅛ | 38⅞ | ... |
| 46 | 30 | Gen Foods (1.80) | 20 | 35 | 34⅝ | 35 | + ½ |
| 1⅝ | ¼ | Gen G & E A | 92 | 1⅝ | 1⅛ | 1⅜ | ... |
| 72½ | 59⅞ | Gen Mills (3) | 5 | 66 | 65 | 65⅛ | — |
| 120½ | 116 | Gen Mills pf (6) | 10 | 118 | 118 | 118 | + ⅛ |
| 59⅝ | 26⅝ | Gen Mot (2a) | 230 | 57¼ | 56⅞ | 57 | + ¼ |
| 8⅛ | 3 | Gen Out Adv | 11 | 7⅛ | 6⅞ | 7⅛ | + ⅛ |
| 32 | 10 | Gen Out Adv A | 9 | 29 | 27⅞ | 28⅞ | + 1⅛ |
| 42⅞ | 17½ | Gen Print Ink (1.60a) | 3 | 40⅝ | 40½ | 40½ | — |
| 109 | 93½ | Gen Pr Ink pf (6) | 10 | 107 | 107 | 107 | ... |
| 4⅜ | 1⅛ | Gen Pub Svc | 21 | 4½ | 4⅜ | 4½ | + ⅛ |
| 48⅛ | 15⅝ | Gen Ry Sig (1) | 8 | 48½ | 48¼ | 48¼ | ... |
| 109 | 80 | Gen Ry Sig pf (6) | 10 | 108⅝ | 108⅝ | 108⅝ | + ⅛ |
| 3½ | ¾ | Gen Real & Ut | 38 | 3½ | 3⅜ | 3⅜ | ... |
| 37 | 16¾ | Gen Refract (½e) | 1 | 35 | 35 | 35 | — 1 |
| 51 | 14 | Gen Stl Cast pf | 1.10 | 44½ | 43 | 43 | — 1 |
| 18⅝ | 12 | Gillette (1) | 14 | 18⅛ | 17⅞ | 17⅞ | — ½ |
| 93 | 70 | Gillette pf (5) | 2 | 89⅞ | 89⅜ | 89⅜ | — ⅜ |
| 8⅞ | 2⅛ | Gimbel Bros | 11 | 7½ | 7⅜ | 7¼ | — ⅛ |
| 81¼ | 18 | Gimbel pf | 4 | 77 | 76½ | 76½ | — 1 |
| 55½ | 23⅞ | Glidden Co (2) | 3 | 51½ | 51⅛ | 51⅛ | — ⅜ |
| 114¼ | 104⅞ | Glidden pr pf (7) | 30 | 113⅛ | 113⅛ | 113⅛ | — 1 |
| 7 | 1⅛ | Gobel | 18 | 6⅛ | 6 | 6⅛ | — ⅛ |
| 22 | 14⅜ | Gold Dust (1.20) | 42 | 20⅜ | 19⅜ | 19⅜ | — ⅛ |
| 17¼ | 9½ | Goodrich | 122 | 17¼ | 16⅝ | 16⅞ | — ⅛ |
| 89⅞ | 40 | Goodrich pf | 8 | 89⅞ | 89 | 89 | ... |
| 26⅞ | 15¾ | Goodyear T & R | 70 | 25½ | 24⅞ | 24⅞ | ... |
| 95⅞ | 70 | Goody T 1 pf (4) | 3 | 95 | 95 | 95 | ... |
| 11⅞ | 2½ | Goth Silk H | 4 | 11 | 10⅞ | 10⅞ | ... |
| 4½ | 1¼ | Graham-Paige | 19 | 3¼ | 3⅛ | 3⅛ | ... |
| 13⅞ | 5¼ | Granby Con M | 3 | 9⅞ | 9⅞ | 9⅞ | ... |
| 6⅜ | 2¼ | Grand Union | 8 | 5½ | 5⅜ | 5½ | ... |
| 29⅞ | 14⅜ | Grand Un pf (1½) | 1 | 22 | 22 | 22 | ... |
| 35⅞ | 18⅛ | Granite C Stl (1) | 2 | 33 | 32 | 32 | — 1⅛ |
| 38¼ | 26 | Grant (W T) (1) | 7 | 30½ | 29¾ | 30¼ | ... |
| 18⅝ | 9¼ | Gt Nor Ir Ore ctf (1g) | 10 | 17 | 16⅞ | 16⅞ | + ⅜ |
| 35⅛ | 9⅝ | Gt No Ry pf | 85 | 34⅞ | 34¼ | 34½ | + ⅜ |
| 34⅞ | 26⅝ | Gt West Sug (2.40) | 30 | 33 | 32¼ | 32⅝ | + ⅜ |
| 28⅝ | 24 | Green H L (1a) | 2 | 24⅝ | 24¼ | 24¼ | — |
| 80¼ | 20½ | Greyhound | 9 | 78½ | 77½ | 77⅞ | — 1⅛ |
| 2⅝ | 1 | Guantan Sug | 1 | 2½ | 2½ | 2½ | + ⅛ |
| 11½ | 4 | Guf Mob & N | 4 | 11⅜ | 10⅞ | 10⅞ | + ⅛ |
| 41¼ | 6 | Gulf Mob & N pf | 5 | 41 | 40 | 40⅛ | + ⅛ |
| 34¼ | 12 | Gulf Sta Stl | 1 | 31¼ | 31¼ | 31¼ | — 1 |
| | | **H** | | | | | |
| 36¼ | 30 | Hack W pf A (1¾) | .50 | 35 | 35 | 35 | ... |
| 8⅝ | 4 | Hall Print | 53 | 8¼ | 7⅞ | 8 | + ⅜ |
| 19⅞ | 6¼ | Hamil Watch | 14 | 19⅜ | 19 | 19⅜ | + ⅜ |
| 113½ | 63 | Hamil Wat pf (2½k) | 20 | 113½ | 113¼ | 113¼ | + 1½ |
| 38 | 16 | Harb-Walker (1) | 5 | 36⅛ | 35⅞ | 35⅞ | — ⅛ |
| 14⅛ | 5½ | Hat Corp A | 48 | 13⅝ | 12½ | 13 | + ½ |
| 115 | 81 | Hat Corp pf (6½) | 30 | 105¼ | 105 | 105 | — |
| 6½ | 1⅜ | Hayes Body | 16 | 5¼ | 5 | 5 | — ⅛ |
| 141 | 127 | Helme (G W) (5a) | 2 | 140⅝ | 140⅛ | 140⅝ | — ⅛ |
| 162 | 142½ | Helme pf (7) | 30 | 157 | 157 | 157 | + ⅛ |
| 36½ | 11 | Hercules Mot (1) | 16 | 34⅞ | 33½ | 34¼ | + ⅛ |
| 90 | 71 | Hercules Pow (3a) | 3 | 85⅞ | 85 | 85⅞ | + ⅞ |
| 81¾ | 73¼ | Hershey Choc (3) | 7 | 80 | 79⅞ | 80 | + ⅛ |
| 34¼ | 32⅜ | Hiram Walk | 5 | 33 | 32⅞ | 33 | + ⅛ |
| 18⅞ | 18 | Hiram Walk pf (1) | 3 | 18⅞ | 18⅞ | 18⅞ | + ⅛ |
| 36½ | 5⅜ | Holland F | 3 | 36½ | 36 | 36 | + ⅜ |
| 24⅞ | 9⅛ | Holly Sugar | 27 | 24¼ | 23¼ | 24⅛ | + ⅞ |
| 11 | 6⅞ | Hollander (½) | 3 | 9⅞ | 9½ | 9⅞ | + ⅛ |
| 540 | 338 | Homestake M (12a) | 1 | 520 | 520 | 520 | ... |
| 42 | 40⅝ | Houd-Her A (2½) | 3 | 42 | 42 | 42 | + ⅛ |
| 31⅞ | 6½ | Houd-Her B (1½) | 17 | 27⅜ | 27½ | 27⅛ | — ⅛ |
| 12¼ | 1½ | Houston Oil new | 92 | 12 | 11⅛ | 11⅞ | ... |
| 60⅝ | 43 | Howe Sound (3a) | 11 | 52⅛ | 52⅛ | 52⅛ | — 1⅝ |
| 5⅞ | 2⅜ | Hudson & Man | 7 | 5⅜ | 5⅛ | 5⅜ | ... |
| 17½ | 6¼ | Hudson Mot | 15 | 15½ | 15 | 15¼ | — ¼ |
| 3⅞ | ¾ | Hupp Mot | 37 | 2⅛ | 2⅛ | 2⅛ | ... |
| | | **I** | | | | | |
| 22¼ | 9¼ | Illinois Cent | 47 | 20⅞ | 20⅛ | 20⅝ | — ⅜ |
| 61 | 40 | Ill Cen L L (4) | 10 | 60⅝ | 60⅝ | 60⅝ | ... |
| 7⅞ | 2⅛ | Ind Refin | 18 | 8⅛ | 8 | 8⅛ | + ⅛ |
| 36⅞ | 32½ | Indust Ray (1.68) | 5 | 30 | 29⅞ | 29⅞ | — 2 |
| 108 | 46⅛ | Inland Stl (2a) | 5 | 103⅛ | 103⅛ | 103⅛ | — ⅛ |
| 8⅝ | 2⅛ | Inspirat Cop | 13 | 7⅛ | 7⅛ | 7⅛ | ... |
| 7⅝ | 4 | Insuransh ctf (.09g) | 3 | 7⅛ | 7⅛ | 7⅛ | ... |
| 23⅞ | 8⅜ | Interb Rap T | 16 | 17⅛ | 16⅞ | 16⅞ | — ⅛ |
| 4⅛ | 1½ | Intercon Rub | 11 | 4⅛ | 4 | 4 | ... |
| 14½ | 4½ | Interlake Ir | 9 | 12⅜ | 12½ | 12⅜ | + ⅛ |
| 5 | 2⅝ | Int Agricul | 73 | 4⅞ | 4⅜ | 4⅞ | + ⅛ |
| 42⅜ | 26 | Int Agr pr pf | 7 | 37 | 35¼ | 36⅞ | + 1¼ |
| 182⅞ | 149¼ | Int Bus Mach (6a) | 1 | 182⅞ | 182⅞ | 182⅞ | + ⅛ |
| 41¼ | 22⅛ | Int Cement (1) | 18 | 40⅞ | 40⅛ | 40⅜ | ... |
| 65⅞ | 34½ | Int Harvest (1.20) | 86 | 63⅛ | 59⅞ | 63 | + 3⅛ |
| 5⅜ | 1¼ | Int Hydro-El A | 31 | 5⅛ | 4⅞ | 5 | ... |
| 49½ | 22¼ | Int Nick Can (¾e) | 133 | 48⅞ | 48⅜ | 48⅝ | — ⅛ |
| 132 | 123⅞ | Int Nick C pf (7) | 1 | 126 | 126 | 126 | ... |
| 5⅞ | ⅞ | Int Pap & P A | 24 | 5 | 4⅞ | 5 | ... |
| 3⅛ | ⅜ | Int Pap & P B | 3 | 3 | 2⅞ | 3 | ... |
| 2⅜ | ⅜ | Int Pap & P C | 13 | 2⅜ | 2⅛ | 2⅜ | ... |
| 31 | 4⅛ | Int Pap & P pf | 104 | 31 | 29½ | 29⅞ | — ⅜ |
| 42⅞ | 21⅛ | Int Print Ink (1.40) | 2 | 39½ | 39⅛ | 39⅛ | — ½ |
| 111 | 98⅛ | Int Print I pf (6) | 1.40 | 110 | 108⅛ | 108⅛ | — 1 |
| 6⅛ | 2 | Int Ry C Am | 10 | 5⅛ | 5⅛ | 5⅛ | ... |
| 27⅛ | 17 | Int Ry C Am pf | 30 | 23⅜ | 22⅛ | 22⅛ | — ⅛ |
| 36⅛ | 25 | Int Salt (1½) | 1 | 28 | 28 | 28 | ... |
| 50 | 42½ | Int Shoe (2) | 1 | 49⅝ | 49⅝ | 49⅝ | — ⅛ |
| 28 | 16 | Int Silver | 1 | 20½ | 20½ | 20½ | + ⅛ |
| 78 | 57 | Int Silver pf | 40 | 63 | 62½ | 63 | + 1 |
| 18⅛ | 5⅞ | Int Tel & Tel | 198 | 18 | 17⅛ | 17⅞ | ... |
| 16⅝ | 8⅞ | Interst Dept Strs | 18 | 12⅝ | 12⅝ | 12⅝ | ... |
| 90 | 78½ | Int D Strs pf (7) | 20 | 87 | 86 | 86 | — 1⅛ |
| 19⅛ | 6⅛ | Intertype (.40e) | 2 | 18⅛ | 18⅛ | 18⅛ | ... |
| 36 | 24½ | Island Crk C (2) | 2 | 29 | 29 | 29 | + 1 |
| | | **J** | | | | | |
| 68 | 49 | Jewel Tea (4) | 5 | 68 | 66⅜ | 67½ | + 2 |
| 108 | 38½ | Johns-Manville (½g) | 4 | 106½ | 106 | 106 | — ⅜ |
| 123 | 117 | Johns-Man pf (7) | 10 | 122¼ | 122¼ | 122¼ | — ⅜ |
| 90 | 60 | Jones & L Stl pf | 2.10 | 80¼ | 80 | 80 | ... |
| | | **K** | | | | | |
| 15⅞ | 3⅞ | Kan City Sou | 8 | 15 | 14⅞ | 14⅞ | — ⅛ |
| 24⅛ | 6⅝ | Kan City Sou pf | 5 | 23⅞ | 23⅝ | 23⅝ | — ⅛ |
| 20¼ | 7½ | Kaufmann Dept (1) | 3 | 17⅛ | 17 | 17 | — ⅛ |
| 30 | 15⅞ | Kayser (J) (¾g) | 3 | 28⅞ | 28⅛ | 28⅛ | — ⅛ |
| 28¼ | 3¼ | Kel-Hay Wh B | 6 | 22⅜ | 22 | 22 | — ⅛ |
| 19⅞ | 10⅛ | Kelvinator (½a) | 27 | 18⅞ | 18 | 18 | — ⅛ |
| 33⅞ | 13⅞ | Kennecott (.80) | 84 | 33 | 32⅛ | 33 | ... |
| 21 | 10 | Kimberly-Cl (¼g) | 2 | 20⅞ | 20 | 20⅞ | + ⅛ |
| 43 | 23 | Kinney pf | 1.20 | 41⅞ | 40⅝ | 40⅞ | + |
| 27⅞ | 19⅝ | Kresge (S S) (1) | 37 | 23⅝ | 23⅛ | 23⅛ | + |
| 113 | 103 | Kresge (S S) pf (7) | 10 | 109 | 109 | 109 | ... |
| 6⅛ | 2 | Kresge Dept Strs | 1 | 5⅜ | 5⅜ | 5⅜ | + ⅛ |
| 32⅝ | 22¼ | Kroger Groc (1.60) | 18 | 27½ | 27 | 27 | — ⅛ |
| | | **L** | | | | | |
| 28½ | 21⅞ | Lambert (2) | 9 | 22⅞ | 22½ | 22½ | ... |
| 15⅝ | 8½ | Lee Rub & T (½) | 8 | 14⅞ | 14½ | 14½ | — ⅛ |
| 18⅛ | 10⅛ | Lehigh Port C | 2 | 18⅛ | 18 | 18⅛ | + ⅛ |
| 107½ | 89⅞ | Lehigh P C pf (3⅛) | 10 | 107½ | 107½ | 107½ | + ⅞ |
| 3⅛ | 1⅛ | Lehigh Val C | 11 | 2⅞ | 2⅞ | 2⅞ | + ⅛ |
| 15⅞ | 13⅛ | Lehigh V C pf | 6 | 14⅛ | 14 | 14⅛ | + ⅛ |
| 11⅞ | 5 | Lehigh Val R R | 13 | 10⅞ | 9⅞ | 9⅞ | ... |
| 98⅞ | 7⅛ | Lehman Corp (3) | 16 | 98⅞ | 98⅛ | 98⅞ | + ½ |
| 17⅞ | 10⅛ | Lehn & Fink (1) | 2 | 12⅛ | 12⅛ | 12⅛ | — ⅛ |
| 50⅛ | 21⅛ | Libbey-O F Gl (2) | 38 | 50⅛ | 49⅛ | 49⅛ | — ¼ |
| 11⅞ | 6⅛ | Libby McN & Libby | 17 | 10 | 9⅞ | 9⅞ | ... |
| 29⅞ | 21 | Life Savers (1.60) | 2 | 29⅞ | 29½ | 29½ | + ⅛ |
| 120 | 94½ | Ligg & Myers (4a) | 1 | 113 | 113 | 113 | + ¾ |
| 122 | 93¾ | Ligg & My B (3b) | 4 | 114⅛ | 114⅛ | 114⅛ | + ⅛ |
| 23¾ | 15½ | Lily Tul C (1½) | 4 | 21⅛ | 21 | 21 | — ⅜ |
| 32 | 13½ | Lima Loco | 13 | 31 | 30⅛ | 30⅛ | — ⅜ |
| 47½ | 7⅛ | Link Belt (1.20) | 13 | 47½ | 45 | 47½ | + 2⅜ |
| 41½ | 24⅛ | Liquid Carb (1.60) | 4 | 39⅛ | 39 | 39⅛ | ... |
| 55⅝ | 31¼ | Loew's (2a) | 23 | 52½ | 51½ | 52¼ | — ⅛ |
| 108¾ | 102 | Loew's pf (6½) | 4 | 107½ | 106¾ | 107½ | + ⅛ |
| 3 | 1 | Loft | 12 | 2⅞ | 2⅛ | 2⅞ | + ⅛ |
| 5⅛ | 1⅛ | Long-Bell A | 7 | 4⅞ | 4⅞ | 4⅞ | — ⅛ |
| 45 | 33 | Loose-Wil Bis (2) | 5 | 44½ | 44 | 44 | — ½ |
| 26½ | 18⅝ | Lorillard (P) (1.20) | 17 | 26 | 25⅞ | 25⅞ | — ¼ |
| 150 | 124 | Lorillard pf (7) | 20 | 150 | 148 | 150 | + 2 |
| 17⅞ | 4⅛ | Louis Oil pf | 30 | 15¼ | 15⅛ | 15⅛ | — ¾ |
| 72 | 34 | Louisv & Nash (2g) | 10 | 72 | 69⅞ | 72 | + 2⅜ |
| 23⅞ | 10⅞ | Louisv G & E (1½) | 16 | 23⅛ | 22⅞ | 23⅛ | + ⅛ |
| 29⅞ | 12⅞ | Ludlum Stl (½g) | 8 | 28⅞ | 28 | 28 | — ⅞ |
| | | **M** | | | | | |
| 31½ | 12⅞ | Mack Trucks (1) | 9 | 29⅛ | 28¾ | 28⅞ | — ⅜ |
| 57⅞ | 30½ | Macy (R H) (2) | 17 | 45⅞ | 45⅛ | 45⅛ | — ⅛ |
| 38⅛ | 18⅞ | Magma Cop (2) | 5 | 38 | 37⅞ | 37¾ | — ⅛ |
| 13⅛ | 4 | Manati Sug pf | 2.80 | 11¾ | 11 | 11¾ | + ⅜ |
| 30 | 13⅛ | Manh Ry mod gtd | 15 | 20⅞ | 20 | 20 | — ¼ |
| 4½ | 1 | Maracaibo Oil | 31 | 4 | 3⅞ | 3⅞ | ... |
| 10⅞ | 3⅛ | Marine Midl (.40) | 11 | 10 | 9⅞ | 9⅞ | ... |
| 26 | 3⅜ | Mark St Ry pr pf | 80 | 24 | 23⅛ | 23⅛ | — 1⅜ |
| 4⅛ | 1 | Mark St Ry 2 pf | 20 | 3¼ | 3⅛ | 3⅛ | ... |
| 45⅞ | 20 | Marlin-Rock (2a) | 3 | 42 | 42 | 42 | ... |
| 14¼ | 6⅜ | Marsh Field | 14 | 12 | 11⅞ | 12 | + ¼ |
| 11 | 4 | Martin-Parry | 4 | 8⅛ | 8⅛ | 8½ | ... |
| 33⅞ | 23¾ | Math Alkali (1½) | 8 | 32 | 31⅞ | 31⅞ | + ⅛ |
| 156½ | 136 | Math Alkali pf (7) | 10 | 156½ | 156½ | 156½ | + ½ |
| 57¾ | 35⅞ | May Dept Strs (1.60a) | 6 | 48¼ | 48 | 48¼ | — ¼ |
| 20¼ | 5⅛ | Maytag | 3 | 19½ | 19⅛ | 19⅛ | — ⅜ |
| 107 | 84½ | Maytag 1st pf (6) | 10 | 106 | 106 | 106 | ... |
| 54 | 33 | Maytag pf ww (3) | 1 | 50 | 50 | 50 | — ¼ |
| 35½ | 28 | McCall (2) | 3 | 31½ | 31⅛ | 31½ | — ⅛ |
| 14⅞ | 7⅛ | McCrory Strs | 8 | 13⅝ | 13¼ | 13⅝ | — ⅛ |
| 20¼ | 7¼ | McGraw-Hill | 8 | 20 | 19 | 19 | — ¼ |
| 49⅞ | 33¾ | McIntyre Porc (2) | 29 | 46¾ | 45⅞ | 45⅞ | — ⅜ |
| 131 | 90½ | McKeesport T (4a) | 2 | 117 | 116½ | 117 | + 1¼ |
| 11⅛ | 3⅞ | McKess & Rob | 33 | 10⅞ | 10½ | 10½ | — ⅛ |
| 42⅞ | 37¾ | McKess & Rob pf n (3) | 5 | 42¾ | 41¾ | 41¾ | ... |
| 15¾ | 11 | Mead Corp | 3 | 15⅜ | 14⅞ | 14⅞ | — ⅜ |
| 100 | 97½ | Mead Corp pf (1½k) | 10 | 99¼ | 99¼ | 99¼ | + 1¼ |
| 15⅞ | 8½ | McLellan Strs | 6 | 12½ | 12⅜ | 12⅜ | — ⅛ |
| 100 | 97⅞ | McLellan Strs pf n (6) | 1 | 100 | 100 | 100 | ... |
| 65¼ | 41 | Melville Shoe (3) | 1 | 57¼ | 57¼ | 57¼ | — ⅜ |
| 8⅞ | 3 | Mengel | 32 | 8¾ | 8⅜ | 8½ | + ½ |
| 62⅞ | 20⅞ | Mengel pf | 1.40 | 58½ | 56 | 56½ | + 1½ |
| 44⅞ | 24½ | Mesta Mach (2) | 7 | 43⅞ | 43¼ | 43¼ | + ⅛ |
| 7⅞ | 2⅛ | Miami Cop | 7 | 7⅛ | 7 | 7 | — ⅛ |
| 22 | 9½ | Mid-Cont Pet (.40e) | 20 | 21⅞ | 21⅝ | 21⅝ | + ⅛ |
| 24⅞ | 8¼ | Midland Stl (¼g) | 6 | 23 | 22½ | 23 | + ⅛ |
| 116⅛ | 60½ | Midl Stl 1st pf (8) | 1 | 111 | 111 | 111 | ... |
| ⅞ | ⅛ | Minn & St L | 3 | ⅝ | ⅝ | ⅝ | ... |
| 185 | 58 | Minn-Honey (3a) | 3 | 185 | 185 | 185 | + 9 |
| 8½ | 3⅞ | Minn-Mol Imp | 304 | 8½ | 7⅞ | 8¼ | + ⅛ |
| 68 | 31 | Minn-M Imp pf | 21 | 64⅞ | 62½ | 64 | + 2 |
| 2½ | ¾ | Minn St P & S S M | 2 | 2⅝ | 2½ | 2½ | ... |
| 5⅞ | 1¼ | Minn StP&SSM LL | 1.50 | 5½ | 5⅛ | 5⅛ | ... |
| 23⅞ | 10⅞ | Mission Corp | 5 | 23⅞ | 23¼ | 23¼ | — ½ |
| 8⅞ | 2½ | Mo-Kan-Tex | 38 | 8⅝ | 8 | 8½ | + ⅛ |
| 21½ | 5⅞ | Mo-Kan-Tex pf | 68 | 21½ | 20⅞ | 21½ | + ⅝ |
| 3½ | 1 | Mo Pac | 12 | 3½ | 3¼ | 3⅜ | ... |
| 7½ | 1½ | Mo Pac pf | 19 | 7⅛ | 6⅞ | 6⅞ | ... |
| 24¾ | 10¾ | Mohawk Cpt (1) | 8 | 23⅞ | 23⅛ | 23⅛ | — ⅜ |
| 97 | 55 | Monsanto Ch (1a) | 4 | 96⅛ | 96 | 96 | — ¼ |
| 40⅛ | 21¾ | Montgom Ward | 112 | 37½ | 36⅞ | 36⅞ | — ½ |
| 66 | 41⅞ | Morrell & Co (2.40) | 1 | 55 | 55 | 55 | ... |
| 1⅛ | ¼ | Mother Lode | 21 | 1 | ⅞ | 1 | + ⅛ |
| 69 | 17½ | Motor Prod (2) | 2 | 59 | 58½ | 59 | + ½ |
| 33⅛ | 29½ | Motor Prod w.i. (2) | 2 | 30 | 29½ | 29½ | — 1 |
| 18½ | 7⅛ | Motor Wheel (.60) | 41 | 18⅞ | 17⅞ | 17¾ | — ¼ |
| 15¾ | 9½ | Mullins Mfg B | 1 | 13¾ | 13¾ | 13¾ | — ⅛ |
| 84 | 62 | Mullins pf (1¾g) | 20 | 78½ | 78¼ | 78¼ | — ¼ |
| 26½ | 13¼ | Munsingwear (1g) | 1 | 25 | 25 | 25 | + ¼ |
| 21⅝ | 4¾ | Murray Corp | 39 | 18⅝ | 18⅛ | 18⅜ | ... |
| 47½ | 30 | Myers & Bro (2) | 1 | 45½ | 45½ | 45½ | + ½ |
| | | **N** | | | | | |
| 19½ | 11 | Nash Mot (1) | 38 | 18 | 17⅝ | 17¾ | ... |
| 27½ | 14 | Nash Ch & St L | 1.80 | 24⅞ | 24 | 24½ | + 1 |
| 16¼ | 4½ | Nat Acme | 8 | 14⅞ | 14⅝ | 14⅝ | — ⅛ |
| 14¾ | 6¾ | Nat Aviation | 24 | 14¾ | 14 | 14⅝ | + ¼ |
| 38¾ | 22¼ | Nat Biscuit (1.60) | 46 | 37⅞ | 36⅞ | 36¾ | — ¼ |
| 24⅞ | 13½ | Nat Cash R (½) | 13 | 23⅞ | 23⅛ | 23½ | — ¼ |
| 23⅞ | 12⅞ | Nat Dairy Pr (1.20) | 74 | 23⅛ | 22⅞ | 23 | ... |
| 113¼ | 108 | Nat Dairy P pf A (7) | 10 | 109 | 109 | 109 | — ½ |
| 4⅝ | 1⅛ | Nat Dept Strs | 26 | 3⅛ | 3 | 3 | — ¼ |
| 36 | 17 | Nat Dept Strs 1st pf | 5.50 | 35⅞ | 34⅞ | 35 | + ¼ |
| 34½ | 23⅛ | Nat Distill (2) | 31 | 30 | 29¼ | 29½ | — ¼ |
| 14⅞ | 4⅛ | Nat Pow & Lt (.60) | 226 | 12¾ | 12¼ | 12½ | + ¼ |
| 1⅝ | ½ | Nat Ry Mex 1 pf | 10 | 1⅞ | 1¾ | 1¾ | + ⅛ |
| ⅞ | ¼ | Nat Ry Mex 2 pf | 53 | ⅞ | ⅝ | ⅝ | ... |
| 83¾ | 40⅝ | Nat Stl (1½) | 2 | 68⅝ | 68 | 68 | — ¼ |
| 26¾ | 9 | Nat Supply | 73 | 26¾ | 24⅛ | 26½ | + 2½ |
| 82 | 36 | Nat Sup pf | 79.90 | 82 | 79¼ | 81⅞ | + 2¾ |
| 11⅞ | 8¼ | Nat Tea (.60) | 7 | 11⅝ | 11¼ | 11⅜ | — ⅛ |
| 13⅛ | 7⅛ | Natomas (.80a) | 22 | 12½ | 12⅛ | 12¼ | — ⅛ |
| 118½ | 109 | Newberry (J J) pf (7) | 60 | 113 | 112¾ | 112¾ | ... |
| 13½ | 4⅜ | Newport Indust | 56 | 12¼ | 11⅞ | 11⅞ | — ¼ |
| 36½ | 18½ | N Y Air Br | 3 | 35 | 34⅞ | 35 | + ¼ |
| 32 | 12¼ | N Y Central | 173 | 32 | 30⅞ | 31⅞ | + ⅛ |
| 26½ | 6 | N Y Chi & St L | 29 | 26⅛ | 25¼ | 26 | + 1½ |
| 52½ | 9⅞ | N Y Chi & St L pf | 22 | 52½ | 50¼ | 51⅞ | + ⅞ |
| 6¼ | 2 | N Y Dock | 1 | 5⅞ | 5⅞ | 5⅞ | + ¾ |
| 16⅛ | 4 | N Y Dock pf | 40 | 15¼ | 15 | 15 | ... |
| 1½ | ¾ | N Y Investors | 14 | 1⅞ | 1¼ | 1⅜ | ... |
| 8½ | 2⅜ | N Y N H & H | 13 | 5⅛ | 5 | 5 | — ¼ |
| 16⅝ | 5⅜ | N Y N H pf | 14 | 11⅞ | 11¼ | 11¼ | — ⅜ |
| 7 | 2⅞ | N Y Ont & W | 12 | 6⅛ | 6⅛ | 6⅛ | — ⅜ |
| 4 | ⅜ | N Y Rys pf | 1 | 3⅜ | 3⅜ | 3⅜ | + ¼ |
| 16⅛ | 6⅛ | N Y Shipbldg | 15 | 13⅜ | 13¼ | 13¼ | ... |
| 106 | 79 | N Y Steam $7 pf (7) | .60 | 105⅝ | 105⅝ | 105⅝ | ... |
| 95 | 69 | N Y Steam $6 pf (6) | .50 | 95 | 94½ | 95 | ... |
| 108 | 99 | Norf & W pf (4) | .10 | 106⅛ | 106⅛ | 106⅛ | ... |
| 8 | 2 | No Am Aviat | 125 | 8 | 7⅞ | 7⅞ | — ⅛ |
| 30¼ | 9 | North Am (1) | 102 | 29⅞ | 29⅛ | 29½ | + ⅜ |
| 55 | 35½ | North Am pf (3) | 4 | 54⅛ | 54 | 54⅛ | — ⅛ |
| 102 | 57 | No Am Ed pf (6) | 2 | 101½ | 101½ | 101½ | + ¼ |
| 26⅛ | 13⅛ | Northern Pac | 52 | 26⅜ | 25⅞ | 26 | + ⅛ |
| 3½ | 1⅛ | Norwalk T & R | 1 | 3⅜ | 3⅜ | 3⅜ | ... |
| | | **O** | | | | | |
| 17½ | 9¼ | Ohio Oil (.30e) | 74 | 17¼ | 16⅝ | 16⅝ | — ¾ |
| 31⅞ | 16¼ | Oliver Farm | 107 | 31⅞ | 28¾ | 31⅞ | + 2⅝ |
| 21⅞ | 3½ | Omnibus | 11 | 20⅞ | 20¼ | 20⅜ | ... |
| 11⅞ | 4¾ | Oppenheim Coll | 3 | 9¼ | 9¼ | 9¼ | — ¼ |
| 27⅞ | 11⅞ | Otis Elev (.60) | 14 | 26½ | 26¼ | 26½ | — ¼ |
| 17⅞ | 4¼ | Otis Stl | 31 | 16¼ | 15¾ | 15⅞ | — ⅛ |
| 146¾ | 80 | Owens-Ill Gl (5) | 6 | 146 | 146 | 146 | ... |
| | | **P** | | | | | |
| 17¾ | 14 | Pac Am Fish (¼e) | 13 | 16⅛ | 15⅞ | 16 | ... |
| 7¼ | 1 | Pac Coast | 3.60 | 7 | 6½ | 6½ | — ⅜ |
| 15 | 3½ | Pac Cst 1 pf | .20 | 14 | 13 | 13 | — ¾ |
| 8 | 1 | Pac Cst 2 pf | .30 | 7 | 7 | 7 | — ½ |
| 34⅞ | 13⅛ | Pac G & El (1½) | 21 | 35⅛ | 34¾ | 34¾ | ... |
| 56 | 19 | Pac Ltg (2.40) | 2 | 53⅞ | 53¾ | 53⅞ | — ⅛ |
| 21 | 12 | Pac Mills | 4 | 18 | 17¾ | 17¾ | ... |
| 14⅞ | 6¾ | Pac West Oil (¼e) | 5 | 14⅛ | 13⅝ | 13⅝ | — ¼ |
| 8¼ | 3½ | Packard Mot (.10g) | 107 | 7⅞ | 7¾ | 7¾ | — ⅛ |
| 3⅝ | ½ | Panhan P & R | 4 | 3 | 2⅞ | 2⅞ | — ⅛ |
| 34 | 6⅛ | Panhandle pf | .50 | 32 | 31 | 31 | — ½ |
| 90 | 71⅛ | Paraffine Cos (2) | 10 | 89 | 88½ | 89 | ... |
| 12 | 8 | Param Pict | 341 | 11⅜ | 10½ | 11⅛ | + ⅝ |
| 101¾ | 67 | Param Pict 1 pf | 21 | 86⅛ | 83¾ | 85¼ | + 1½ |
| 14¼ | 9¼ | Param Pict 2 pf | 110 | 12⅞ | 12⅛ | 12½ | + ⅜ |
| 21⅞ | 11 | Park & Til | 2 | 18¾ | 18⅝ | 18¾ | + ¾ |
| 6 | 2¼ | Park Utah | 70 | 5⅛ | 4¾ | 4⅞ | ... |
| 8½ | ¾ | Parmelee Trans | 6 | 6⅞ | 6⅜ | 6⅜ | — ¼ |
| 8¼ | 4⅛ | Pathe Film | 27 | 8 | 7½ | 7⅞ | + ⅜ |
| 17¼ | 8¼ | Patino Min | 15 | 16⅝ | 16 | 16⅛ | — ¼ |
| 2⅞ | ¾ | Peerless Corp | 5 | 2 | 2 | 2 | ... |
| 81 | 64½ | Penick & Ford (3) | 3 | 70¼ | 69⅞ | 70¼ | + ¼ |
| 84¾ | 57¼ | Penney (J C) (3a) | 15 | 72¾ | 72¼ | 72¼ | — 1¼ |
| 6⅞ | 2¼ | Penn C & C | 27 | 6⅞ | 6⅝ | 6⅝ | — ⅛ |
| 6¼ | 3 | Penn-Dix Cem | 7 | 6½ | 6⅜ | 6⅜ | ... |
| 35⅞ | 17⅛ | Penn R R (1g) | 77 | 35¾ | 35¼ | 35¾ | + ½ |
| 39⅞ | 30 | Peoples Drug (1a) | 2 | 31¼ | 31¼ | 31¼ | ... |
| 118⅞ | 108⅜ | People Dr pf (6½) | .20 | 114 | 114 | 114 | ... |
| 48 | 17⅞ | Peoples G L & C | 21 | 47½ | 45¾ | 46¼ | + ¼ |
| 34⅛ | 9¼ | Pere Marq | 2 | 33½ | 33½ | 33½ | ... |
| 67 | 13 | Pere Marq pf | 5 | 65 | 64¼ | 65 | ... |
| 15¾ | 7⅝ | Petro Corp (.33e) | 14 | 15⅝ | 15⅜ | 15⅝ | ... |
| 19⅛ | 11 | Pfeiffer Brew (1a) | 7 | 17¼ | 17 | 17 | — ⅛ |
| 33⅞ | 12¾ | Phelps Dodge (½e) | 44 | 33⅜ | 32⅝ | 32¾ | — ⅞ |
| 49½ | 23 | Phila Co 6% pf (3) | 2 | 48½ | 48½ | 48½ | — ½ |
| 4⅞ | 1¾ | Phila R C & I | 10 | 3⅛ | 3 | 3⅛ | + ⅛ |
| 73 | 35¼ | Philip Morris (1) | 10 | 70½ | 69½ | 69½ | — ⅞ |
| 42¼ | 13⅝ | Phillips Pet (1a) | 63 | 42¼ | 41⅞ | 42⅛ | + ⅛ |
| 2¼ | ¼ | Pierce Oil | 56 | 2 | 1⅞ | 2 | + ⅛ |
| 17 | 2⅜ | Pierce Oil pf | 6 | 15½ | 15 | 15 | + ⅛ |
| 2⅜ | ⅝ | Pierce Pet | 16 | 2¼ | 2 | 2¼ | + ¼ |
| 38 | 31 | Pills Flour (1.60) | 3 | 35⅞ | 35⅝ | 35⅝ | — ¼ |
| 78½ | 65⅝ | Pirelli (2.84) | 1 | 55 | 55 | 55 | + 3½ |
| 25 | 6⅞ | Pitt & W Va | 1.90 | 25 | 24 | 24 | + ½ |
| 12⅞ | 7 | Pitt Coal | 6 | 11½ | 11 | 11½ | + ½ |
| 44⅞ | 28¼ | Pitt Coal pf | 1 | 38½ | 38½ | 38½ | + ½ |
| 11¼ | 5½ | Pitt Scr & B | 109 | 11 | 10½ | 10⅝ | + ⅜ |
| 73 | 22⅛ | Pitt Stl pf | 1.90 | 67⅞ | 66¼ | 67 | — ¾ |
| 3 | 1 | Pitt T Coal | 2 | 2⅝ | 2⅝ | 2⅝ | — ¼ |
| 21 | 10¼ | Pitt T Coal pf | 20 | 18½ | 18½ | 18½ | — 1¼ |
| 5½ | 1⅛ | Pitt United | 7 | 4⅞ | 4⅝ | 4⅝ | ... |
| 66 | 24½ | Pitt United pf | 1.60 | 65⅝ | 65⅝ | 65⅝ | + 2 |
| 15¼ | 6½ | Plymouth Oil | 20 | 14⅝ | 14⅜ | 14⅜ | — ⅛ |
| 14⅞ | 6⅛ | Poor & Co B | 14 | 13⅞ | 13½ | 13½ | — ¼ |
| 8⅞ | 1⅛ | Porto R-Am T A | 1 | 8½ | 8½ | 8½ | + ¼ |
| 18⅝ | 4⅜ | Postal T & C pf | 10 | 10⅝ | 10⅝ | 10⅝ | — ⅛ |
| 5⅜ | ⅝ | Pressed Stl Car | 35 | 4¼ | 4 | 4 | — ¼ |
| 35 | 6½ | Press Stl Car pf | 7 | 32 | 31⅞ | 32 | — 1 |
| 53¾ | 42⅝ | Procter & Gam (1½) | 13 | 48⅞ | 48 | 48⅛ | — ⅛ |
| 48¾ | 20⅝ | Pub Svc N J (2.40) | 17 | 47 | 46½ | 46⅝ | ... |
| 119⅝ | 73 | Pub S N J 6% pf (6) | 8 | 118⅞ | 118⅝ | 118⅝ | + ⅛ |
| 106½ | 62⅞ | Pub S N J $5 pf (5) | 5 | 106⅞ | 106 | 106 | — ⅞ |
| 52⅞ | 29½ | Pullman (1½) | 55 | 43⅞ | 42¾ | 43⅝ | + ¼ |
| 21⅛ | 5⅞ | Pure Oil | 100 | 20⅞ | 20 | 20¼ | ... |
| 115 | 34¾ | Pure Oil 6% pf | 1 | 108½ | 108½ | 108½ | — 1 |
| 130 | 49¾ | Pure Oil pf | .80 | 127⅛ | 127¼ | 127¼ | + ¼ |
| 17¾ | 8¾ | Purity Bak (1) | 33 | 16¼ | 15⅞ | 15⅞ | — ⅜ |
| | | **R** | | | | | |
| 14¼ | 4 | Radio | 323 | 13 | 12⅞ | 13 | + ⅛ |
| 92 | 35¼ | Radio pf B | 21 | 88⅞ | 87½ | 88⅞ | + 1⅞ |
| 62½ | 50 | Radio pf (3½) | 8 | 55½ | 55½ | 55½ | — ½ |
| 8¾ | 1¼ | Radio-Keith-O | 280 | 8¼ | 7⅝ | 7⅞ | + ⅜ |
| 31 | 16½ | Raybest-Man (1) | 2 | 29⅞ | 29⅞ | 29⅞ | + ⅜ |
| 43½ | 29⅞ | Reading Co (2) | 5 | 41⅝ | 40⅞ | 41⅛ | + 1⅛ |
| 43½ | 36 | Read 1 pf (2) | 3 | 41⅛ | 41 | 41 | ... |
| 16½ | 3⅛ | Real Silk | 18 | 16½ | 16 | 16¼ | — ¼ |
| 3⅞ | 1 | Reis & Co | 4 | 3⅛ | 3 | 3 | ... |
| 23⅞ | 7 | Rem Rand | 21 | 21⅞ | 21½ | 21½ | — ⅜ |
| 94 | 69 | Rem R $6 pf (6f) | 2 | 90 | 90 | 90 | — ½ |
| 5⅛ | 2⅛ | Reo Mot | 37 | 5⅛ | 5⅜ | 5⅜ | ... |
| 20⅞ | 9 | Repub Stl | 197 | 20⅛ | 19⅞ | 19⅞ | + ¼ |
| 16⅛ | 3⅛ | Revere C & Br | 4 | 16⅛ | 15⅞ | 15⅞ | — ⅝ |
| 37⅞ | 13 | Rev C & Br A | 3 | 35⅞ | 35⅞ | 35⅞ | — ¼ |
| 120 | 75 | Rev C & B pf | 10 | 120 | 120 | 120 | ... |
| 33 | 17⅛ | Reynolds Met (1) | 8 | 31⅛ | 31 | 31 | + ⅛ |
| 117 | 101 | Reynolds M pf (5½) | [illegible] | 115⅝ | 115⅝ | 115⅝ | + ⅛ |
| 67 | 55⅛ | Reynolds Tob (3) | 30 | 65 | 65 | 65 | ... |
| 58⅝ | 43⅞ | Rey Tob B (3) | 19 | 58⅝ | 58⅛ | 58⅜ | + ¼ |
| 30⅛ | 5⅛ | Ritter Dent | 17 | 30½ | 29⅞ | 30½ | + ⅜ |
| 35⅝ | 21⅞ | Roan Ant Cop (.76e) | 2 | 35 | 34½ | 35 | — ⅜ |
| 54⅝ | 29⅛ | Royal Dut (1.701e) | 1 | 54⅜ | 54⅜ | 54⅜ | + ⅜ |
| | | **S** | | | | | |
| 46 | 31⅝ | Safeway Strs (2) | 22 | 33⅝ | 33¼ | 33⅛ | + ⅜ |
| 27⅝ | 10⅛ | St Jos Lead (.40) | 108 | 27⅞ | 26⅛ | 26⅞ | + 1⅛ |
| 3 | ⅝ | St L-San F | 4 | 2⅛ | 2⅝ | 2⅛ | ... |
| 5⅛ | 1 | St L-San F pf | 9 | 4⅛ | 4⅛ | 4⅛ | + ⅛ |
| 14 | 7⅞ | St L Southw | 98 | 11 | 10⅝ | 11 | + ½ |
| 23½ | 12 | St L Southw pf | 30 | 21 | 21 | 21 | + 3 |
| 18⅞ | 6 | Savage Arms | 4 | 16 | 15⅞ | 15⅞ | — ⅛ |
| 56¼ | 22 | Schenley Distill | 31 | 49⅞ | 49⅜ | 49⅜ | — 1 |
| 100¾ | 99 | Schenley Distill pf | 8 | 99⅞ | 99⅜ | 99⅜ | — ⅛ |
| 4⅛ | 1⅜ | Schulte Ret | 9 | 3⅜ | 3⅛ | 3⅛ | — ⅛ |
| 20⅞ | 8 | Schulte Ret pf | 3 | 18⅛ | 17⅞ | 17⅞ | — 1⅛ |
| 91 | 53⅛ | Scott Paper (1.80a) | 20 | 63⅞ | 62½ | 62⅞ | ... |
| 1⅛ | ¼ | Seaboard Air | 10 | 1⅛ | 1 | 1⅛ | ... |
| 3⅛ | ⅜ | Seab Air pf | 12 | 3 | 2⅞ | 3 | ... |
| 36⅞ | 20¾ | Seaboard Oil (.60a) | 8 | 34⅞ | 34 | 34⅞ | + ⅛ |
| 60⅞ | 31 | Sears Roeb (2a) | 40 | 64 | 63¼ | 63⅞ | — ⅝ |
| 73 | 40 | Second Nat pf (1.55k) | 20 | 70⅞ | 70⅞ | 70⅞ | — 1⅛ |
| 18⅞ | 7⅞ | Servel (⅛g) | 98 | 18 | 17⅜ | 18 | + ⅛ |
| 25⅞ | 9 | Sharon Stl H | 10 | 24 | 23⅝ | 23⅝ | + ⅛ |
| 7⅛ | 3¼ | Sharp & Dohme | 11 | 6⅞ | 6⅜ | 6⅜ | — ⅛ |
| 50 | 40½ | Sharp & Doh pf (3½) | 3 | 48 | 48 | 48 | + 2⅛ |
| 13⅞ | 7¼ | Shattuck (FG) (¼a) | 16 | 13¼ | 12⅞ | 12⅞ | + ⅜ |
| 34⅜ | 29⅝ | Sheaffer Pen (1½e) | 10 | 33 | 33 | 33 | + ⅜ |
| 18⅞ | 5½ | Shell Union | 38 | 18⅝ | 18⅛ | 18⅜ | ... |
| 116 | 63⅞ | Shell Un pf | 3 | 114 | 114 | 114 | ... |
| 19⅞ | 8⅛ | Silver King Coalit (.40) | 63 | 13⅞ | 13¼ | 13⅞ | — ⅛ |
| 24⅛ | 6 | Simmons | 13 | 23⅞ | 22⅞ | 23⅜ | — ¾ |
| 18⅞ | 4⅝ | Simms Pet | 13 | 5⅞ | 5½ | 5⅞ | ... |
| 26⅛ | 6⅛ | Skelly Oil | 16 | 26 | 25⅛ | 25⅞ | — ¼ |
| 119½ | 60 | Skelly O pf | 3 | 119½ | 118 | 119½ | + 1⅛ |
| 63½ | 13 | Sloss-S Stl & I | 1 | 60 | 60 | 60 | ... |
| 71 | 24 | Sloss-S Stl pf | 50 | 69 | 69 | 69 | — 1 |
| 72 | 29 | Smith A O | 3 | 62 | 61¼ | 61¼ | — 1½ |
| 30 | 15⅛ | Snider Pack | 3 | 26 | 26 | 26 | ... |
| 16⅞ | 10⅛ | Socony-Vacuum (.30e) | 106 | 16⅞ | 16⅛ | 16⅝ | + ⅛ |
| 112 | 107⅛ | Solv Am pf ww (5½) | 1 | 111¼ | 111¼ | 111¼ | + ¼ |
| 31⅞ | 20 | So P R Sug (2) | 33 | 31⅞ | 30⅞ | 31⅛ | + ⅝ |
| 28½ | 10⅞ | Sou Cal Ed (1½) | 13 | 27⅞ | 27⅛ | 27⅞ | + ⅛ |
| 28⅞ | 12⅝ | Sou Pac | 180 | 28⅞ | 28⅛ | 28⅛ | + ⅝ |
| 16⅞ | 5⅞ | Sou Ry | 39 | 15⅞ | 14⅞ | 14⅞ | + ⅛ |
| 22⅞ | 7½ | Sou Ry pf | 26 | 21⅞ | 20⅞ | 20⅞ | + ⅜ |
| 45⅞ | 15 | Sou Ry M&O (4) | 1 | 45 | 45 | 45 | + 1 |
| 9 | 5 | Spalding | 3 | 8⅜ | 8⅜ | 8⅜ | + ⅛ |
| 71 | 42 | Spald 1 pf | 10 | 66 | 66 | 66 | ... |
| 9⅞ | 2⅛ | Sparks With | 248 | 9⅞ | 8⅞ | 8⅞ | + ⅛ |
| 11 | 3¼ | Spear & Co | 2 | 10⅞ | 10⅛ | 10⅛ | + ⅛ |
| 36⅞ | 31 | Spencer-Kell (1.60) | 3 | 35⅞ | 35⅜ | 35⅜ | — ⅛ |
| 23⅞ | 7⅛ | Sperry Corp (⅛e) | 205 | 23¼ | 22⅞ | 22⅞ | — |
| 17⅞ | 8⅛ | Spicer Mfg | 13 | 15 | 15 | 15 | + ⅛ |
| 48 | 33⅛ | Spicer pf A (3) | 80 | 46 | 46 | 46 | + ⅛ |
| 84 | 43⅞ | Spiegel May Stern (3) | 3 | 68 | 68 | 68 | — 1 |
| 19⅛ | 12⅞ | Std Brands (.80) | 103 | 16⅛ | 16 | 16 | + ⅛ |
| 130 | 120⅛ | Std Bran pf (7) | 30 | 127⅞ | 127 | 127¼ | + 1⅛ |
| 13⅞ | 2⅛ | Std Com Tob | 9 | 12⅜ | 12⅛ | 12⅛ | — |
| 9⅞ | 1½ | Std G & El | 73 | 9⅛ | 8⅞ | 8⅞ | + ⅛ |
| 16⅞ | 1⅛ | Std G & E pf | 62 | 16⅞ | 15⅞ | 16 | + ⅛ |
| 38⅛ | 4⅛ | Std G&E $6 p pf | 21 | 36⅞ | 35 | 36 | + 1⅛ |
| 39⅝ | 6 | Std G&E $7 p pf | 46 | 38⅞ | 38 | 38⅜ | + ⅜ |
| 3⅛ | ⅞ | Std Invest | 8 | 3⅛ | 3⅛ | 3⅛ | ... |
| 116 | 111 | Std Oil Ex pf (5) | 11 | 113 | 113 | 113 | ... |
| 42⅜ | 27⅞ | Std Oil Cal (1) | 46 | 42 | 41⅜ | 41⅜ | — |
| 37⅞ | 23 | Std Oil Ind (1) | 23 | 37 | 36⅛ | 36⅛ | — |
| 56⅞ | 35⅝ | Std Oil N J (1a) | 125 | 56⅛ | 55⅛ | 55⅞ | — |
| 68 | 58⅞ | Sterl Prod (3.80) | 2 | 65⅞ | 65⅞ | 65⅞ | — |
| 4⅛ | 1⅛ | Sterl Sec A | 27 | 4⅛ | 4 | 4⅛ | + 1 |
| 12⅞ | 3⅞ | Sterl Sec pf | 16 | 12⅛ | 11⅛ | 12⅛ | + 1 |
| 53⅞ | 30 | Sterl S cv pf (3k) | 3 | 53⅛ | 51⅞ | 53⅛ | + 3⅛ |
| 20⅛ | 6⅝ | Stewart-Warn (⅛a) | 8 | 19⅛ | 19⅛ | 19⅛ | ... |
| 18⅞ | 2⅛ | Stone & Web | 77 | 18⅞ | 17⅞ | 18 | ... |
| 11 | 2¼ | Studebaker | 37 | 10 | 9⅞ | 9⅞ | ... |
| 89 | 60⅛ | Sun Oil (1a) | 8 | 89 | 88 | 88 | + 1 |
| 121 | 115⅛ | Sun Oil pf (6) | 80 | 120 | 119½ | 120 | + |
| 35⅛ | 11 | Superheater (⅛) | 8 | 35 | 34⅞ | 34⅞ | ... |
| 5⅞ | 1⅜ | Superior Oil | 45 | 5⅜ | 5⅛ | 5⅛ | ... |
| 12⅞ | 5 | Superior Stl | 9 | 11⅞ | 11⅛ | 11⅛ | ... |
| 28⅞ | 17⅛ | Sutherland Pap (.80a) | 9 | 28⅛ | 27⅞ | 27⅞ | ... |
| 9 | 3⅛ | Sweets Co | 2 | 8 | 8 | 8 | ... |
| 25 | 14⅞ | Swift & Co (1a) | 34 | 24⅞ | 24⅛ | 24⅛ | ... |
| 36¼ | 27⅞ | Swift Int (2) | 10 | 35⅞ | 35⅞ | 35⅞ | ... |
| 4 | ¾ | Symington | 1 | 1⅛ | 1⅛ | 1⅛ | ... |
| | | **T** | | | | | |
| 9⅞ | 6¼ | Telautograph (.60) | 2 | 8¾ | 8⅝ | 8⅝ | + ⅛ |
| 8⅛ | 3 | Tenn Corp | 7 | 8 | 7⅞ | 7⅞ | ... |
| 33⅞ | 14 | Tex & Pac Ry | 3 | 33⅞ | 33⅛ | 33⅞ | + ⅛ |
| 34⅞ | 16⅛ | Texas Corp (1) | 54 | 34⅛ | 34⅞ | 34⅛ | + ⅛ |
| 38⅜ | 28⅞ | Tex Gulf Sul (2) | 35 | 38⅜ | 37 | 37⅞ | + ⅛ |
| 10⅞ | 3½ | Tex Pac C & O | 39 | 10⅞ | 9⅞ | 9⅞ | ... |
| 12⅞ | 8⅛ | Tex Pac L Tr | 72 | 12⅞ | 12⅛ | 12⅛ | ... |
| 44⅞ | 13⅛ | Thatcher (1) | 21 | 41⅜ | 39⅞ | 40⅞ | + |
| 62 | 50 | Thatch cv pf (3.60) | 1 | 61⅛ | 61⅛ | 61⅛ | ... |
| 101 | 61⅛ | The Fair pf (7) | 1.20 | 101 | 100 | 100 | — 1 |
| 10⅛ | 2⅛ | Thermoid | 3 | 9 | 9 | 9 | ... |
| 8⅞ | 2 | Third Ave | 3 | 7⅞ | 7¼ | 7⅞ | + ⅛ |
| 29 | 16 | Third Nat Inv (.60g) | 1 | 28⅞ | 28⅞ | 28⅞ | + |
| 30⅛ | 13⅛ | Thompson Prod | 33 | 30⅛ | 29⅛ | 30 | + ⅝ |
| 6⅛ | 1⅝ | Thompson-Star | 14 | 6 | 5⅞ | 5⅞ | ... |
| 32⅛ | 17 | Thomp-Star pf | 1 | 30½ | 30½ | 30½ | — 1½ |
| 18⅛ | 7⅞ | Tide-Wat As (¼g) | 48 | 16⅞ | 16⅛ | 16⅞ | ... |
| 104⅛ | 84 | Tide-Wat As pf (6) | 3 | 104⅛ | 104 | 104 | ... |
| 16⅛ | 4⅛ | Timk-Det Ax | 27 | 16 | 15⅞ | 15⅞ | — ⅛ |
| 72⅛ | 28⅞ | Timk Roll B (2a) | 9 | 68⅜ | 67⅞ | 67⅞ | — ⅛ |
| 14 | 4⅛ | Transamerica (.30a) | 20 | 12⅝ | 12½ | 12½ | ... |
| 17⅞ | 7⅛ | Trans & West Air | 25 | 17⅞ | 17 | 17⅛ | + |
| 14⅝ | 5⅛ | Transue & Will | 3 | 15⅛ | 14⅞ | 14⅞ | — |
| 10⅞ | 1⅛ | Tri-Cont Corp | 45 | 10⅛ | 10 | 10⅛ | ... |
| 8⅛ | 3⅜ | Truax-Traer | 1 | 5⅛ | 5⅛ | 5⅛ | ... |
| 8⅛ | 3⅛ | Truscon Stl | 10 | 8⅛ | 7⅞ | 8⅛ | + ⅛ |
| 27 | 13 | Twent Cen-Fox F | 20 | 26⅛ | 25⅞ | 26⅛ | + 1 |
| 36⅞ | 24⅝ | Twent C-Fox F pf | 2 | 35⅛ | 34⅞ | 35⅛ | + 1⅛ |
| 12⅞ | 2⅛ | Twin City R T | 11 | 10⅞ | 10 | 10⅞ | + ⅛ |
| 73 | 18 | Twin City pf | 83 | 67 | 66 | 67 | + 1½ |
| | | **U** | | | | | |
| 8⅞ | 1¼ | Ulen & Co | 31 | 7 | 6⅞ | 7 | + ⅛ |
| 99 | 53⅞ | Underwood-El (2½) | 5 | 92½ | 92 | 92½ | + ⅛ |
| 50½ | 29 | Un Bag & P (2½e) | 30 | 50 | 49⅛ | 50 | + ⅛ |
| 76 | 44 | Un Carbide (2) | 33 | 74 | 73⅞ | 73⅞ | + ⅛ |
| 25⅞ | 15 | Un Oil Cal (1) | 17 | 25⅜ | 24⅞ | 24⅞ | — ⅛ |
| 121⅞ | 82½ | Un Pac (6) | 9 | 121⅞ | 120½ | 121 | + ½ |
| 93½ | 79½ | Un Pac pf (4) | 1 | 93½ | 93 | 93½ | + ½ |
| 26½ | 20¼ | Un Tank Car (1.20) | 3 | 24⅞ | 24½ | 24⅞ | + ⅛ |
| 16⅞ | 4⅝ | Unit Air Lines vtc | 40 | 16⅛ | 15⅞ | 15⅞ | + ⅛ |
| 30⅛ | 10⅞ | Unit Aircr Corp | 65 | 29⅞ | 28⅞ | 29⅛ | + ⅛ |
| 28¼ | 20¼ | Unit Bis (1.60) | 13 | 27⅞ | 27⅞ | 27⅞ | — ⅛ |
| 75 | 48 | Unit Carbon (2.40) | 3 | 70½ | 70 | 70 | — |
| 25 | 8⅛ | Unit-Carr Fast (1.20a) | 13 | 25⅛ | 25 | 25 | + |
| 8 | 1⅛ | United Corp | 383 | 8⅛ | 7⅞ | 8 | + ⅛ |
| 45¼ | 20⅛ | United Corp pf (3) | 22 | 45⅛ | 45 | 45⅛ | + |
| 14⅛ | 8⅜ | Unit Drug | 187 | 14⅝ | 14 | 14⅛ | + |
| 20¼ | 3½ | Unit Drewood | 34 | 19 | 17⅛ | 18⅞ | + 1⅛ |
| 7⅞ | 3¼ | Unit El Coal | 5 | 5⅛ | 5 | 5⅛ | ... |
| 92⅞ | 66¼ | Unit Fruit (3) | 11 | 72¼ | 71⅞ | 72¼ | + 1 |
| 19⅞ | 9¼ | United Gas Imp(1) | 106 | 19⅛ | 18⅞ | 19 | + |
| 11⅞ | 2⅝ | Unit Paperbd | 19 | 9⅛ | 8⅞ | 9⅛ | + ⅛ |
| 15⅞ | 4⅛ | U S & For Sec | 4 | 15⅛ | 15⅛ | 15⅛ | + |
| 4 | ⅝ | U S Distrib | 8 | 3½ | 3⅜ | 3⅜ | ... |
| 20⅞ | 5 | U S Distrib pf | 1.90 | 19⅛ | 18⅞ | 19 | + |
| 39⅛ | 10⅛ | U S Freight (1) | 10 | 34⅛ | 33⅞ | 34⅛ | + |
| 92½ | 40½ | U S Gypsum (1a) | 4 | 92½ | 92 | 92½ | + |
| 10⅛ | 5 | U S Hoff Mach | 8 | 10⅞ | 10½ | 10⅞ | ... |
| 50⅞ | 35¼ | U S Indus Alco (2) | 11 | 43⅞ | 42½ | 42⅞ | — |
| 9⅞ | 3⅛ | U S Leather | 5 | 9⅞ | 9⅛ | 9⅞ | ... |
| 18⅞ | 7⅛ | U S Lea A | 63 | 18⅞ | 17⅞ | 17⅞ | + |
| 33⅞ | 14⅛ | U S Pipe (⅝g) | 22 | 31⅞ | 30⅞ | 31 | + |
| 25 | 19⅛ | US Pipe 1 pf (1.20) | 11 | 21⅛ | 21⅛ | 21⅛ | ... |
| 13 | 3 | U S Real & Im | 23 | 10⅞ | 10⅛ | 10⅛ | ... |
| 19⅞ | 9⅛ | U S Rubber | 65 | 19⅞ | 18⅞ | 18⅞ | ... |
| 58⅛ | 24½ | U S Rub 1 pf | 32 | 58⅛ | 57 | 57⅞ | ... |
| 124½ | 91 | U S Smelt (5g) | 30 | 95 | 92 | 95 | + 1⅛ |
| 73⅞ | 62⅞ | U S Smelt pf (3½) | 3 | 73 | 72⅞ | 73 | ... |
| 50⅞ | 27½ | U S Steel | 88 | 48⅞ | 47⅞ | 47⅞ | ... |
| 121 | 73⅞ | U S Steel pf | 15 | 120 | 119⅞ | 120 | ... |
| 143⅞ | 119⅞ | U S Tobacco (5a) | 1 | 141⅞ | 141⅞ | 141⅞ | ... |
| 7½ | 3½ | Unit Strs A | 19 | 5⅜ | 5⅛ | 5½ | ... |
| 73½ | 51 | Unit Leaf Tob (2) | 3 | 66⅞ | 66⅛ | 66⅜ | ... |
| 159½ | 133¼ | Univ Leaf pf (8) | 10 | 157½ | 157½ | 157½ | — 1½ |
| 76 | 29 | Univ Pict 1 pf | 40 | 72 | 69¼ | 72 | + 5 |
| 3 | ⅞ | Univ Pipe & R | 12 | 2½ | 2⅜ | 2⅜ | ... |
| 20⅞ | 9⅞ | Univ P & R pf | 80 | 18½ | 18¼ | 18½ | + ¼ |
| 4⅞ | 1 | Util P & Lt A | 60 | 4⅞ | 4⅝ | 4⅝ | + ⅛ |
| | | **V** | | | | | |
| 2⅜ | ½ | Vadsco | 12 | 2 | 1⅞ | 2 | ... |
| 33 | 11¼ | Van Raalte (½e) | 3 | 30¼ | 30¼ | 30¼ | ... |
| 114 | 91 | Van Ra 1 pf (7) | .60 | 112½ | 112½ | 112½ | + ½ |
| 24½ | 11¼ | Vanadium | 20 | 24 | 23¼ | 23¼ | — ½ |
| 45 | 34 | Vick Chem (2a) | 1 | 44¼ | 44¼ | 44¼ | — ⅛ |
| 4⅞ | 2½ | Va-Caro Chem | 26 | 4⅜ | 4⅛ | 4⅛ | + ⅛ |
| 37 | 17½ | Va-C Chem 6% pf | 28 | 34½ | 33⅝ | 33⅝ | + ⅛ |
| 114 | 72½ | Va El&P $6 pf (6) | .20 | 112 | 112 | 112 | + 1 |
| 7⅜ | 2 | Va Ir C & C | .20 | 6 | 6 | 6 | + ¾ |
| | | **W** | | | | | |
| 3¼ | 1 | Wabash Ry | 10 | 3⅛ | 3 | 3⅛ | + ⅛ |
| 7⅞ | 1⅛ | Wabash pf A | 9 | 7¼ | 6⅞ | 7 | + ¼ |
| 11⅞ | 4⅛ | Waldorf Sys (½a) | 16 | 11⅞ | 11⅛ | 11⅛ | — ⅛ |
| 34⅞ | 26⅛ | Walgreen (2) | 5 | 33 | 33 | 33 | — ⅛ |
| 120 | 114 | Walgreen pf (6½) | .20 | 116⅝ | 116⅝ | 116⅝ | — ⅛ |
| 8 | 1⅛ | Walworth | 136 | 8 | 7⅝ | 7⅝ | ... |
| 18 | 5 | Ward Bak A | 3 | 17⅛ | 17 | 17 | — ½ |
| 3⅜ | 1⅛ | Ward Bak B | 12 | 3⅛ | 3⅛ | 3⅛ | ... |
| 12⅞ | 2⅛ | Warner Pict | 328 | 12¼ | 11⅞ | 12 | + ¼ |
| 54 | 14⅛ | Warner Pic pf | 2 | 54 | 53½ | 53⅛ | + ¼ |
| 2⅛ | ⅜ | Warner-Quin | 14 | 2 | 1⅞ | 1⅞ | — ⅛ |
| 7⅞ | 2½ | Warren Bros | 91 | 7⅞ | 6⅞ | 6⅞ | + ¼ |
| 21⅛ | 7⅞ | Warren Br cv pf | 14 | 21½ | 20½ | 21 | + 1½ |
| 30⅛ | 23⅞ | Waukesha Mot (.60a) | 10 | 28⅛ | 27⅞ | 27⅞ | + ⅜ |
| 8⅞ | 4 | Webster Eisen | 5 | 8½ | 8⅛ | 8⅛ | — ⅛ |
| 3 | 1 | Wells Fargo | 2.10 | 2⅞ | 2⅛ | 2⅞ | + ⅛ |
| 55½ | 30½ | Wess O & S (½a) | 9 | 44 | 42⅞ | 42⅞ | — ¼ |
| 84⅞ | 72 | Wess O & S pf (4) | 1 | 82¼ | 82¼ | 82¼ | + 1¼ |
| 102⅞ | 39⅞ | W Penn El 7% pf (7) | 10 | 101⅝ | 101⅝ | 101⅝ | + ⅛ |
| 95 | 36 | W Penn El 6% pf (6) | 10 | 93½ | 93½ | 93½ | + ⅛ |
| 120⅞ | 104½ | W Penn P 7% pf (7) | 40 | 119 | 119 | 119 | ... |
| 10⅛ | 5⅛ | West Mary | 21 | 10⅛ | 9⅞ | 10 | + ¼ |
| 19⅞ | 7½ | West Mary 2 pf | 2 | 18 | 17⅞ | 18 | + ⅛ |
| 3⅞ | 1⅛ | West Pac | 5 | 3 | 2⅞ | 3 | + ⅛ |
| 7⅛ | 2⅛ | West Pac pf | 4 | 7⅛ | 7 | 7⅛ | ... |
| 79⅞ | 20⅞ | West Un Tel (2g) | 11 | 78⅛ | 76⅞ | 76⅞ | — ⅜ |
| 39⅞ | 18 | Westingh Air (½) | 14 | 39 | 38⅛ | 38⅞ | — ⅛ |
| 110⅞ | 32⅞ | West El & M (1e) | 22 | 110 | 109 | 109⅛ | — ⅛ |
| 33⅞ | 10 | Weston El In (¼e) | 15 | 32⅜ | 31⅞ | 31⅞ | — 1 |
| 28⅞ | 11⅞ | Westvaco Chl (.40) | 9 | 27½ | 26⅞ | 27⅛ | + ⅛ |
| 37⅞ | 14⅞ | Wheeling Stl | 2 | 34 | 34 | 34 | + ⅛ |
| 120⅞ | 46⅛ | Wheel Stl pf | 3 | 100⅛ | 100 | 100⅛ | + ⅛ |
| 21⅞ | 6⅞ | White Mot | 18 | 19⅛ | 18⅞ | 19⅛ | + ⅛ |
| 24⅞ | 12⅛ | White Rk M Sp (.35g) | 9 | 14⅞ | 14⅛ | 14⅛ | — ⅛ |
| 5⅞ | 1⅛ | White Sew Mach | 6 | 5⅛ | 4⅞ | 5 | ... |
| 24⅜ | 6 | White Sew M pf | 2 | 23⅞ | 23 | 23 | ... |
| 4⅞ | 1 | Wilcox O & G | 5 | 4⅜ | 4 | 4 | — ⅛ |
| 11 | 3⅛ | Wilson & Co (½) | 75 | 10⅞ | 10⅛ | 10⅞ | — ⅛ |
| 87 | 58 | Wilson $6 pf (6) | 7 | 84⅞ | 83⅜ | 84⅞ | + ⅛ |
| 65¼ | 51 | Woolworth (2.40) | 38 | 53⅛ | 52⅞ | 53 | ... |
| 27⅞ | 11⅞ | Worth P & M | 10 | 26⅛ | 25⅛ | 25⅛ | — |
| 63⅞ | 25⅛ | Wor P & M pf A | 3.40 | 61 | 59⅞ | 60⅛ | + ⅛ |
| 52 | 20 | Wor P & M pf B | 1 | 49 | 49 | 49 | + 1 |
| 82⅞ | 73⅞ | Wrigley Jr (3a) | 2 | 78¼ | 78⅛ | 78⅛ | — ⅜ |
| | | **Y** | | | | | |
| 45 | 17⅞ | Yale & Towne (.60) | 3 | 46 | 45 | 45 | ... |
| 15 | 2⅞ | Yell Trk & C | 286 | 15 | 14⅛ | 15 | + 1 |
| 102 | 31½ | Yell Trk 7% pf | 6.50 | 102 | 97 | 102 | + 6 |
| 53⅛ | 18 | Young S & W (3a) | 10 | 46⅜ | 45⅞ | 46⅞ | — ⅛ |
| 47⅛ | 13 | Youngst Sh & T | 17 | 46⅜ | 45⅛ | 45⅛ | — ⅜ |
| 110⅛ | 38⅛ | Youngst Sh & T pf (1¾k) | 1 | 110⅛ | 110⅛ | 110⅛ | + 1⅛ |
| | | **Z** | | | | | |
| 14⅞ | 1¼ | Zenith Radio | 26 | 11⅞ | 11⅛ | 11⅛ | — ⅛ |
| 9⅞ | 2⅞ | Zonite Prod | 15 | 8⅞ | 8⅞ | 8⅞ | — ⅛ |

Rates of dividends in the foregoing table are annual disbursements based on the last quarterly or semiannual declaration. Unless otherwise noted, special or extra dividends are not included. XD—Ex dividend. EX—First sale since ex-dividend date or dates. XR—Ex rights. (a) Plus extras. (b) Including extras. (e) Paid last year. (f) Payable in stock. (g) Declared or paid so far this year. (h) Cash or stock. (k) Accumulated dividend paid this year.

## Dow-Jones Averages

By the United Press.

New York, Jan. 28—Dow-Jones averages:

| Stocks— | Open | High | Low | Close | Net ch. |
|---|---|---|---|---|---|
| 30 industrials | 147.19 | 147.84 | 146.28 | 146.84 | —0.34 |
| 20 rails | 44.83 | 45.49 | 44.68 | 45.16 | +0.33 |
| 20 utilities | 31.63 | 32.18 | 31.51 | 31.76 | +0.12 |

Transactions in stocks used in averages today:

| | |
|---|---|
| Industrials | 152,100 |
| Rails | 147,400 |
| Utilities | 247,600 |

## Commodities Range

| | Yesterday | Prev. day | Week ago | Month ago | Year ago |
|---|---|---|---|---|---|
| Wheat (May) | 1.00⅞ | 1.01⅝ | 1.00 | 99⅞ | 95⅝ |
| Cotton, New York (March) | 11.31 | 11.35 | 11.76 | 11.49 | 12.41 |
| Corn, Chicago (May) | 60⅞ | 60⅝ | 60⅞ | 60⅞ | 86⅞ |
| Oats, Chicago (May) | 28⅞ | 28⅞ | 28⅞ | 28⅞ | 50 |
| Cattle, choice steers, Balto. | 9.50 | 9.50 | 9.25 | 9.25 | 8.90 |
| Hogs, choice, Baltimore | 11.20 | 11.15 | 10.70 | 10.75 | 8.75 |
| Lambs, choice, Baltimore | 11.50 | 11.25 | 11.75 | 12.00 | 10.00 |
| Eggs, special, N. Y. | 32 | 32 | 29 | 35½ | 33 |
| Butter, N. Y. Creamery | 35½ | 36 | 34¼ | 31¼ | 36¼ |
| Flour, New York | 6.85 | 6.85 | 6.85 | 6.15 | 7.15 |
| Coffee, New York | 9¼ | 9¼ | 9⅜ | 9½ | 11 |
| Raw Sugar, New York | 3.33 | 3.35 | 3.35 | 3.20 | 2.80 |
| Steel, Pittsburgh Bar | 1.85 | 1.85 | 1.85 | 1.85 | 1.80 |
| Rubber, New York | 11.98 | 15.66 | 14.51 | 13.31 | 12.75 |
| Pig Iron, Foundry | 19.50 | 19.50 | 19.50 | 19.50 | 19.50 |
| Tin | 46.30 | 46.25 | 47.00 | 48.62 | 50.75 |
| Copper, electrolytic | 9.25 | 9.25 | 9.25 | 9.25 | 9 |
| Bar Gold, London (s) | 35.16 | 35.16 | 34.89 | 34.33 | 34.32 |
| Bar Silver, New York | 44¾ | 44¾ | 46⅝ | 49⅜ | 54⅝ |
| Zinc, East St. Louis | 4.85 | 4.85 | 4.85 | 4.85 | 3.70 |
| Lead, New York Pig | 4.50 | 4.50 | 4.50 | 4.50 | 3.70 |

# New York Curb Bonds

By the Associated Press.

| Sales | | High | Low | Last |
|---|---|---|---|---|
| | **DOMESTIC BONDS.** | | | |
| | **A** | | | |
| 35 | Ala Pow 4½ '67 | 82⅞ | 82⅝ | 82⅝ |
| 12 | Am G & E 5 2028 | 107 | 106⅞ | 107 |
| 51 | Am P & L 6 2016 | 96⅛ | 95 | 96⅛ |
| 7 | Appal El Pw 5 '56 | 106 | 105⅞ | 105⅞ |
| 67 | As Elec 4½ '53 | 61 | 60⅝ | 60⅝ |
| 23 | As G & E 5 '50 | 35¼ | 35 | 35¼ |
| 21 | As G & E 5 '68 | 35½ | 34⅞ | 35⅛ |
| 36 | As G & E 4½ '49 C | 32⅛ | 32½ | 32⅞ |
| 9 | As T&T 5½ '55 A | 85⅛ | 84⅞ | 84⅞ |
| | **B** | | | |
| 7 | Baldw Loc 6 '38 xw | 76¼ | 75½ | 75½ |
| 33 | Caro P & L 5 '56 | 100 | 99⅞ | 99⅞ |
| 10 | Cen Ill PS 4½ '67 F | 97⅞ | 97⅛ | 97⅞ |
| 134 | Cen P&L 5 '56 | 89¼ | 87⅝ | 88⅛ |
| 54 | Cen St El 5½ '54 | 76⅞ | 75 | 75⅞ |
| 48 | Cen St El 5 '48 | 73⅝ | 72⅞ | 73½ |
| 418 | Cities Ser 5 '50 | 73⅞ | 73¼ | 73⅜ |
| 17 | Cit SP&L 5½ '49 | 73⅞ | 73⅛ | 73⅛ |
| 33 | Cit S Pow 5½ '52 | 73½ | 72⅞ | 73 |
| 33 | †Com Ed 4 '81 F | 107 | 106⅞ | 106⅞ |
| 1 | Conn Riv P 5 '52 | 103⅛ | 103⅛ | 103⅛ |
| 6 | Con Gas Ut 6 '43 | 92¼ | 92⅛ | 92⅛ |
| 317 | Cent G&E 5 '38 A | 90½ | 89⅞ | 90⅛ |
| | **D** | | | |
| 28 | Det C Gas 5 '50 B | 105 | 104¾ | 105 |
| | **E** | | | |
| 106 | El P & L 5 2030 | 85⅛ | 84 | 85 |
| 22 | Emp G&R 5½ '42 | 91⅛ | 90⅛ | 91 |
| | **F** | | | |
| 59 | Fla P & L 5 '54 | 95⅛ | 95¼ | 95⅛ |
| | **G** | | | |
| 15 | Gatin P 5 '56 | 93⅞ | 93⅛ | 93⅞ |
| 7 | Gen Pub Ut 6½ '56 | 87⅛ | 87 | 87 |
| 20 | Gen W W 5 '43 A | 90 | 89 | 89⅞ |
| 32 | Geo Pow 5 '67 | 97⅞ | 97⅛ | 97⅞ |
| 1 | Glen Ald Coal 4 '65 | 89½ | 89½ | 89½ |
| | **I** | | | |
| 26 | Ill Pow&L 5 '56C | 98⅞ | 98⅛ | 98⅞ |
| 23 | Ill Pow & L 6 '53 | 104¼ | 104⅛ | 104⅛ |
| 7 | Ind Svc 5 '50 | 73¼ | 72 | 73¼ |
| 9 | Indnapls Gas 5 '52 | 98 | 98⅛ | 98⅛ |
| 5 | Ind P&L 5 '57 A | 105⅛ | 105⅛ | 105⅛ |
| 7 | †Int Sec Am 5 '47 | 101⅜ | 101⅛ | 101⅜ |
| 5 | Inters Pow 6 '52 | 79 | 78⅞ | 78⅞ |
| 67 | Inters Pow 5 '57 | 87¼ | 86⅞ | 86⅞ |
| | **J** | | | |
| 23 | Jr CenP&L 4½ '61C | 105⅝ | 105⅛ | 105⅝ |
| | **K** | | | |
| 33 | Ky Util 5 '69 I | 97 | 96⅞ | 97 |
| 24 | Ky Util 5 '61 H | 97¼ | 96⅞ | 97⅛ |
| 2 | Kop Gas & C 5 '47 | 104 | 104 | 104 |
| | **L** | | | |
| 15 | Lou P&L 5 '57 | 105¼ | 105 | 105 |
| | **M** | | | |
| 383 | Midwest Ut 5 ctf | 25⅞ | 24⅛ | 25 |
| 8 | Minn P&L 4½ '78 | 100 | 99⅞ | 100 |
| 1 | Miss P&L Co 5 '57 | 93½ | 93½ | 93½ |
| | **N** | | | |
| 19 | Nat P&L 5 2030 B | 92 | 91⅞ | 92 |
| 70 | Nat Pub S 5 '78 ctf | 22¼ | 21⅛ | 21½ |
| 19 | Nevada Cal E 5 '56 | 83⅞ | 83⅛ | 83⅞ |
| 39 | N Eng G&E 5 '50 | 79⅞ | 78⅞ | 79 |
| 40 | N Eng G&E 5 '47 | 79⅛ | 78⅞ | 79 |
| 46 | N Eng Pow 5½ '54 | 94⅞ | 93⅞ | 93⅞ |
| 14 | NY Pow&Lt 4½ '67 | 106⅛ | 106 | 106⅛ |
| 4 | NY St E&G 4½ '80 | 103 | 102⅞ | 102⅞ |
| 15 | Nor Am L&P 5½ '56 | 95⅛ | 95⅛ | 95⅛ |
| 5 | Nor State P 4½ '61 | 106⅛ | 106⅛ | 106⅛ |
| | **O** | | | |
| 6 | Ohio Edis 5 '60 | 106⅝ | 106⅝ | 106⅝ |
| 26 | Okla G&E 5 '50 | 106⅛ | 105⅞ | 106⅛ |
| | **P** | | | |
| 4 | †Pac G&E 4½ '60F | 107⅞ | 107 | 107⅞ |
| 26 | Elec P&L 5 '55 | 90⅞ | 90 | 90⅛ |
| 14 | Pen Cen P&L 5 '77 | 102⅜ | 102½ | 102⅜ |
| 15 | Peo Gas L&C 4 '81B | 95⅞ | 95⅞ | 95⅞ |
| 41 | Peo Gas L&C 6 '57C | 106½ | 105⅞ | 106½ |
| 181 | Peop L&P 5 '79 | 12⅞ | 10⅞ | 11½ |
| 1 | Pub S N I 4½ '81F | 103½ | 103⅛ | 103½ |
| 37 | Pug S P&L 5½ '49 | 94⅛ | 93⅞ | 93⅞ |
| 39 | Pug S P&L 4½ '50D | 86⅛ | 86⅛ | 86⅛ |
| | **S** | | | |
| 3 | Shaw W&P 4½ '67A | 103⅞ | 103⅞ | 103⅞ |
| 27 | S E P&L 6 2025A | 103 | 102⅞ | 102⅞ |
| 14 | Stand G&E 6 '35 | 77 | 76 | 77 |
| 26 | Stand G&E 6 '35 cvt | 76 | 75 | 76 |
| 26 | Stand G&E 6 '51 | 74 | 72½ | 74 |
| 35 | Stand P&L 6 '57 | 71⅞ | 70⅞ | 71 |
| 1 | Superpwr Ill 4½ '68 | 106⅛ | 106⅛ | 106⅛ |
| | **T** | | | |
| 31 | Tex El S 5 '60 | 101⅞ | 101⅛ | 101⅞ |
| 3 | Tex P&L 5 '56 | 105⅛ | 105⅛ | 105⅛ |
| 16 | Twin CRT 5½ '52A | 78⅞ | 78⅞ | 78⅞ |
| | **U** | | | |
| 16 | Un L&P 6 '75 | 85½ | 85 | 85 |
| 24 | Un L&Ry 5½ '52 | 88⅛ | 88 | 88⅛ |
| | **W** | | | |
| 2 | West Newsp U 6 '44 | 39⅛ | 39¼ | 39¼ |
| 7 | West Pa 5 2030 | 100⅛ | 100⅛ | 100⅛ |
| 12 | West Tex U 5 '57A | 92⅞ | 92⅛ | 92⅞ |
| | **FOREIGN BONDS.** | | | |
| 3 | Bu Air Pr 7½ '47stp | 61⅛ | 61⅛ | 61⅛ |
| 1 | Com Pvt B 5½ '37 | 34⅞ | 34⅞ | 34⅞ |
| 1 | Europ Mg 7 '67 C | 38⅞ | 38⅞ | 38⅞ |
| 7 | Ger C Mun 6 '47 | 28⅞ | 28⅞ | 28⅞ |
| 3 | †It Sup Pw 6 '63 A | 40⅛ | 39⅞ | 40⅛ |
| 3 | Russ 6½ 'N C '19 | 1⅛ | 1⅛ | 1⅛ |
| 5 | Russ 5½ ctf '21 | 1⅛ | 1⅛ | 1⅛ |
| 3 | Terni Elec 6½ '53 | 45⅞ | 45⅞ | 45⅞ |

## Baltimore Markets

Baltimore, Jan. 28 (AP).—(U. S. Dept. of Agr.)—CATTLE—Receipts, 175; very quiet. Few cutter cows steady at 3.75@4.50.

CALVES—Receipts, 25; vealers fully steady. Few head 12.50 down.

HOGS—Receipts, 350; fully 5 or more higher than Monday. Good and choice, 140-200 lbs., 11.05@11.30; 210-250 lbs., 10.65@11.00; heavyweights down to 9.75; 120-140 lbs., 10.80@11.20 mostly.

SHEEP—Receipts, 275; fully steady. Load good and choice fed lambs mostly 11.50 to city butchers; few medium grade yearlings, 8.00. Slaughter ewes steady at 5.25 down.

APPLES—Bushel baskets, Maryland, Pennsylvania, Virginia and West Virginia, U. S. 1s, 2½-inch minimum; Romes, 85@1.00; Yorks, 75@85; Smokehouse, 65@80; Northwestern Greenings, Winter Bananas, 75@85; Staymans, 1.10@1.25; Grimes, 50@75; Delicious, U. S. 1s, 2½-inch minimum, 1.25@1.40; various varieties, ungraded, best, 50@60; poorer, 25@40; boxes Washington, extra fancy Delicious, medium to large size, 1.90@2.00; Staymans, 1.70@1.75.

GRAPEFRUIT—Florida, boxes, U. S. 1s, 2.25@2.75; U. S. 2s, 1.75@2.25; ½-box bags, 75@1.00.

ORANGES—Florida, boxes, U. S. 1s, 2.00@3.25; U. S. 2s, 2.00@2.75; ½-box bags, 75@1.25.

STRAWBERRIES—Florida, 12@17 pint.

TANGERINES—Florida 4-5 bu. boxes, U. S. 1s, 1.15@1.25; U. S. 2s, 1.00@1.10.

BEANS—Florida, bushel hampers, Black Valentines, 2.25@3.00; Bountifuls, 1.50@2.50; green round stringless, 1.75@2.75.

BEETS—Texas, ½ crates, 1.00@1.25.

CABBAGE—New York, 50-pound sacks, 60@70; Texas, ½ crates, 1.00; Florida, 1½-bushel hampers, pointed type, 75@1.40; round type, 75@1.15.

CAULIFLOWER—California, pony crates, 1.50@1.60.

CELERY—Florida, 10-inch crates, 2.50@3.00; California, ½ crates, 3.00@3.50.

CARROTS—California, lettuce crates, 2.50@3.50; New York, bushel baskets, washed, 65@85.

KALE—Bushel baskets, Scotch Virginia, 35@40.

LETTUCE—California, crates, Icebergs, 2.25@2.75; Arizona, 2.25@2.75.

MUSHROOMS—Maryland and Pennsylvania, 4-quart baskets, 40@65.

ONIONS—Colorado, 50-lb. sacks, Valencias, U. S. 1s, 1.75@1.90; New York, 50-lb. sacks, yellows, U. S. 1s, 1.10@1.15.

PEAS—California, bushel hampers, Telephones, 2.25@2.50; Florida, bushel hampers, small pods, 1.25@1.75; large pods, 1.50@2.00.

PEPPERS—Florida, 1⅛-bushel crates, U. S. 1s, 3.00@4.00; U. S. 2s, 1.50@2.75.

POTATOES—Maine, 100-lb. sacks, Mountains, U. S. 1s, 1.65@1.75; U. S. Commercials, 1.55@1.60; Pennsylvania and Maryland, 100-lb. sacks, Round Whites, U. S. 1s, 1.50@1.60; ungraded, 1.35@1.40; New York, 100-lb. sacks, Round Whites, U. S. 1s, 1.50@1.55; Florida, bushel crates, Bliss U. S. 1s, mostly 2.00.

SPINACH—Texas, bushel baskets, Savoy, 75@1.10.

SWEET POTATOES—Eastern Shore Virginia, bushel hampers, Jerseys, U. S. 1s, 75@80; ungraded, 50@65; bushel hampers, White Yams and Nancy Halls, U. S. 1s, 75@90; Eastern Shore, Maryland, bushel hampers, Jerseys, U. S. 1s, 85@1.00; ungraded, 65@75; nearby, bushel hampers, 80@1.00.

TOMATOES—Florida, lugs, 6x6 and larger, 75@2.00; 6x7, 75@1.25.

TURNIPS—Nearby, half hampers, washed, 30@50.

EGGS—Market unsettled, weak; current receipts, nearby, 26@27; Southern, 24@25; whites, large size, 28; mediums, 26@27; exchange, no sales; nearby current receipts offered 26½@27; no bids.

Receipts—Butter, 1,199 tubs; eggs, 926 cases.

POULTRY—Chickens, young, Rocks, 25@26; mixed colors, 21@25. Capons, heavy, 27@28; light, 25@26. Fowl, Rocks, 23@24; mixed colors, 22@23. Ducks, young Pekings, 20@22; Muscovy, 20@21. Geese, young, 16@20. Guineas, young, 2 lbs. and over, 45@50 each. Turkeys, young hens, 28@29; young toms, mostly 23.

## Baltimore Grain Prices.

FLOUR—Receipts, 610 barrels; market quiet; quotations for flour in 98-pound sacks: Winter patent, 5.25@5.65; winter straight, 4.80@5.00; spring patent, 6.75@6.95; spring straight, 6.40@6.65; hard winter patent, 6.40@6.65; hard winter straight, 6.15@6.50; rye flour, dark to white, 3.75@4.35.

WHEAT—Shipments from elevators, 18,347 bushels; stock in elevators, 1,404,721 bushels. Closing prices: No. 2 red, winter, garlicky, spot domestic, 1.02; January, 1.02.

CORN—Receipts, 3,508 bushels by car; shipments from elevators, 3,400 bushels; stock in elevators, 73,390 bushels; No. 2 yellow corn, 70; Western billing at a premium over this price.

OATS—Receipts, 1,997 bushels by car; shipments from elevators, 2,028 bushels; stock in elevators, 23,517 bushels. No. 2 white oats, 43@53 per bushel, as to weight and location.

Note—On all sales of oats to the local trade, except those on track, there is an additional charge of 1½c per bushel for storage and elevator which is paid by the buyer.

RYE—Receipts, 4,900 bushels by car; shipments from elevators, 2,000 bushels; stock in elevators, 64,803 bushels.

HAY—General market dull; on good timothy clover and mixed hay prices are nominally 10.00@12.50 per ton; poorer grades are hard to sell and market irregular on all grades below No. 3.

STRAW—Market steady; wheat straw, No. 1, per ton, 7.00; oat straw, 7.00.

MILL FEED—Receipts, 128 tons; market steady on spot bran and middlings; spring bran, per ton, 100-pound sacks, 26.00@26.50; standard middling, 26.00@26.50.

BARLEY—Shipments from elevators, 10 bushels; stock in elevators, 1,289 bushels.

## Tobacco Markets.

*Special Dispatch to The Post.*

Baltimore, Md., Jan. 28.—Maryland—With receipts of only 102 hogsheads, sales were 245 hogsheads. As usual, there is very little activity at this time of the year.

Ohio—nothing to report.

Maryland fine leaf, nondescript, 3@4; common, 4@10; medium, 16@30; good, 30@40; fine red, 50. Seconds, common, 3@5; medium, 8@18; good to fine, 18@45.

Ohio—Fine and fine cured, common to medium, 4@8; good to fine, 8@18; spangled, common to medium, 7@20; good to fine yellow, 20@45.

N. B.—Unsound and badly mixed packages from 2 to 3 cents lower.

Stock in Warehouses.

| | Md. | Ohio. | Total. |
|---|---|---|---|
| Stock January 1 | 28,712 | 233 | 28,945 |
| Receipts since | 391 | 1 | 392 |
| Totals | 29,103 | 234 | 29,337 |
| Delivered since | 4,246 | 2 | 4,248 |
| Stocks today | 24,857 | 232 | 25,089 |
| **Sales.** | | | |
| This week | 245 | — | 245 |
| Previously | 314 | — | 314 |
| Totals | 559 | — | 559 |

Ground leaves to date, 122.

## Baltimore Securities.

Baltimore, Jan. 28.—Closing prices:

Stocks.

| | |
|---|---|
| Arundel Corporation | 20¾ |
| Black & Decker | 24⅝ |
| C & P Tel Baltimore pfd | 111¾ |
| East Sug Assoc | 12½ |
| Merchants & Miners Trans | 33¾ |
| New Amsterdam Casualty | 16⅞ |
| U S Fidel & Guar | 16⅞ |

## Dried Fruits Steady.

New York, Jan. 28 (AP).—Dried fruits unchanged.

## Local Produce

(Prices paid shippers f. o. b. Washington.) By the United States Bureau of Agricultural Economics.

EGGS—Current receipts, large, 25@27; mediums, 23@24; Hennery Whites, large, 27@29; medium, 25@26. Government graded and dated white eggs (including grading and marketing costs): U. S. extras, large, 32; extras, mediums, 28½; U. S. standards, large, 30.

POULTRY—Live, fowl, colored, heavy, 19@21; leghorns, 14@16; roosters, 11@12. Chickens, Plymouth Rock broilers, 22@23; roasters, 23@24; leghorn broilers, 18@20; mixed colors, 18@20. Capons, heavy, 28; light, 25; slips, 22. Turkeys, young hens, 28; young toms, 22@23. Guinea fowl, young, 70@1.00 a pair.

Fruits.

APPLES—Virginia, Yorks, U. S. No. 1, 2¼-in. minimum, 50; 2½-in. minimum, 70@75; 2¾-in. minimum, 75@85; Staymans, U. S. No. 1, 2¼-in. minimum, 65@75; 2½-in. minimum, 1.00@1.15; 2¾-in. minimum, 1.35@1.35; few higher; Grimes, U. S. No. 1, 2¼-in. minimum, 50; 2½-in. minimum, 65@75; 2¾-in. minimum, 75@85; Black Twigs, U. S. No. 1, 2¼-in. minimum, 60; 2½-in. minimum, 75@80; 2¾-in. minimum, 90@1.00; 3-in. minimum, 1.10@1.15. Delicious, U. S. No. 1, 2¼-in. minimum, 75@85; 2½-in. minimum, 1.15@1.25; few, 1.35; 2¾-in. minimum, 1.35@1.50; Golden Delicious, U. S. No. 1, 2¼-in. minimum, 65@75; 2½-in. minimum, 90@1.00; 2¾-in. minimum, 1.10@1.25; Romes, U. S. No. 1, 2¼-in. minimum, 60; 2½-in. minimum, 85@90; 2¾-in. minimum, 1.00@1.15; Winesaps, U. S. No. 1, 2¼-in. minimum, 1.10@1.25; 2½-in. minimum, 1.35@1.40; 2¾-in. minimum, 1.40@1.50; common storage stock: various varieties very little demand ranging, 50@75; boxes, Virginia, as to size, Staymans, combination extra fancy and fancy, 1.50@1.65; Delicious, combination extra fancy and fancy, 1.60@1.85; few, 2.00; Romes, combination extra fancy and fancy, 1.40@1.85; cartons, Grimes, 1.15@1.35; Staymans, 1.35@1.50; Northern Spys, 1.10@1.25; according to size.

ORANGES—Florida, boxes, 2.00@3.25; according to grade and size.

GRAPEFRUIT—Florida, boxes, 2.00@3.00; few special marks higher, according to grade and size.

TANGERINES—California, ⅘-bushel boxes, 1.00@1.50.

LEMONS—California, boxes, 4.50@6.00; according to grade and size.

Vegetables.

KALE—Virginia, bushel baskets, 45@50.

COLLARDS—Virginia, bushel baskets, 45@50.

BEETS—Texas, ½ crates, 1.25.

RHUBARB—Michigan, 5-pound cartons, fancy, 50; choice, 35.

EGGPLANT—Cuba, 1⅛-bushel crates, 3.00@3.50.

CRANBERRIES—Florida, crates, 18@19; fair condition, 15 cents per pint.

OKRA—Cuba, 6-basket crates, 4.00.

MUSHROOMS—Maryland, 3-pound baskets, 25@75.

CAULIFLOWER—California, crates, 1.65@1.75.

BROCCOLI—Texas, crates, 2.25.

CARROTS—California, Western lettuce crates, bunched, 3.50@3.75.

ONIONS—Michigan, New York and Ohio, 50-pound sacks yellows, U. S. No. 1, 1.35@1.40; medium size, 1.25@1.30; Colorado and Idaho, 50-pound sacks Valencias, U. S. No. 1, 3-inches and larger, 1.65@1.75.

PEAS—California, bushel hampers, Telephones, 2.00@2.25; Texas, bushel crates, Telephones, 2.00; few, 2.25; Florida, bushel hampers, express receipts, 1.50@2.00.

POTATOES—Maine, 100-pound sacks, Green Mountains, U. S. No. 1, 1.85@1.90; few higher; New York, 100-pound sacks, round whites, U. S. No. 1, 1.65; few higher; Idaho, 100-pound sacks, Russet Burbanks, U. S. No. 1, 2.30@2.50; new stock, supplies light, demand light, market steady. Florida, bushel crates, Bliss Triumphs, U. S. No. 1, 2.00; few higher.

SPINACH—Texas, bushel baskets, 95@1.10.

SWEET POTATOES—Maryland, Anne Arundel County, bushel hampers, Jersey type, U. S. No. 1, 1.00; few 1.10; North Carolina, bushel baskets, Puerto Ricans, 1.00; few higher; poorer lower.

TOMATOES—Florida, mostly fair to ordinary condition; Florida, lug boxes, green ripes and turning wrapped, 6x6 and larger, best, 1.25@1.75; few higher, poorer, 50@1.00. Cuba, lug boxes, ripes and turning wrapped, 6x6 and larger, fair condition, 1.75@2.00.

GREEN BEANS—Florida, bushel hampers, green, flat type, 2.50; few high as 3.00.

SQUASH—Florida, bushel hampers, white wrapped, 1.50; yellow, 2.50.

PEPPERS—Florida, 1⅛-bushel crates, green, choice, 3.00; fancy, 3.50.

CABBAGE—Texas, half-lettuce crates, domestic round type, 1.25; Florida, 1½-bushel hampers, domestic round type, 1.25; fair condition, 1.00; truck receipts packed locally, 1.00; old stock: Supplies moderate, demand light, market slightly stronger. New York, 50-pound sacks, domestic round type, 75@85.

CELERY—Florida, 10-in. crates, washed, 4-6 dozen, 3.00@3.25; California, 16-in. crates, 3.25; 22-in. crates, 3.50.

LETTUCE—Arizona and California, Western crates, Iceberg type, 5 dozen, 2.50@2.75; Southern stock: Practically no supplies on the market.

(Quotations From Other Sources.)

BUTTER—Range of prices to stores gathered from wholesale dealers: (Prices to nearby shippers based on Philadelphia and New York prices.) 1-pound prints, carton (92 score), 37@38; 1-pound prints, carton (90 score), 35½@36; ¼-pound prints, carton (92 score), 37@38; ¼-pound prints, carton (90 score), 37@38; tubs (90 score), 35@37.

LIVE STOCK—Lambs, 8@12 per pound; sheep, 3@5; calves, 5@12.

MEAT—Veal, 12@20; lamb, 16@22; mutton, 8@10.

## Richmond Markets.

Richmond, Jan. 28 (AP).—Note: Prices quoted for Richmond were received by commission merchants and some others for lots sold to retail merchants, local butchers, institutions and others during the trading early today.

FRUITS AND VEGETABLES—Receipts moderate; market fairly active and prices unchanged. Quoting for bulk of sales made today: White potatoes, No. 1 grade, 100-lb. sack packs, 1.60@1.90; sweets, 1.00@1.25 a bu. as to pack; onions, 50-lb. sacks, No. 1 stock, 1.50; cabbage new crop, Texas or Florida, 50-lb. packs, 1.50; old crop, N. Y. State, No. 1s, 75@80 a 50-lb. pack; Virginia apples, No. 1 stock, Pippins, Sans, Delicious, Starmans, 1.50 bu.; Yorks, 1.40@1.25; utility grade, all varieties, 1.00@1.25, as to pack; Florida grapefruit, 2.75@3.00; oranges, 3.00@3.50; California celery, 3.75@4.00; lettuce, 3.00@3.25.

BUTTER—Receipts lighter; market steady; Virginia creamery butter, in pound-carton packs, 30-lb. cases, at 30 lb.; packing-stock buyers paying 14; country butter, 14@25 as to demand.

EGGS—Receipts rather light; demand fair; market probably steady and unchanged; average run nearby farm receipts mixed or solid colors, 23@25; few large, fancy hennery whites to 26; market rather quiet.

POULTRY—Receipts slightly heavier than Monday, but as yet rather small; indications market fully steady due to light arrivals. Quoting bulk of sales. Leghorn hens, 18; colored, 21@22; broilers, 23@25; turkey hens, 28@30; toms, mostly 23; few old toms, 20@21; few choice small, 24@25; Guineas, mostly 45@50 each; ducks, mostly 18 lb.; roosters, all breeds, 12@16.

LIVESTOCK—Receipts light to moderate; market steady; hogs, choice, 165 to 225 lbs., butcher stock, corn fed, top early at 10.25; veal calves, strictly choice vealers, few at 11.00; average run choice calves, 10.50@10.75; cows, 3.00@6.00; bulls, 3.50@5.50; heifers, 4.00@7.50; common and medium steers, 4.00@7.50; good steers, 8.00@8.50 for bulk of sales; ewes, 3.00@4.50; medium and good lambs, 8.00@9.50; choice quotable to 10.00.

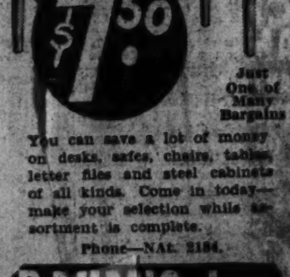
## Steel Prices Unchanged.

New York, Jan. 28 (AP).—Steel prices steady, unchanged.

INVENTORY SALE

Office Furniture at drastically reduced prices

Oak Flat-Top Desk

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## Gov. Olson Withdraws Troops in Plant Strike

St. Paul, Jan. 28 (AP).—Immediate withdrawal of National Guard troops on duty in Minneapolis in connection with the Strutwear Knitting Co. labor troubles, was ordered today by Gov. Floyd B. Olson. He said Minneapolis and Hennepin County authorities refused to assume responsibility for the presence and direction of the military men.

The plan has been closed since last August by labor troubles growing out of union charges plant officials discriminated against union members. Immediate reason for calling troops was an attack by pickets on workmen preparing the plant for possible re-opening.

### DIED.

BROWN, WALTER SMITH. On Tuesday, January 28, 1936, at 8:10 p. m., at his residence, 3829 10th st. nw., WALTER SMITH BROWN, beloved husband of the late Minnie Hunter Brown, aged 84 years. Notice of funeral later.

COPELAND, LAURA LEE. On Monday, January 27, 1936, at her residence, Columbia and Prospect aves., West Hyattsville, Md., LAURA LEE COPELAND, wife of the late James Copeland and beloved mother of Walter J. Copeland and Mrs. Daisy M. Ozarra. Funeral from the W. W. Chambers Co. Southeast funeral home, 517 11th st. se., on Wednesday, January 29, at 2 p. m. Relatives and friends invited. Interment Cedar Hill Cemetery.

COREY, WILLIAM S. On Tuesday, January 28, 1936, at 2:50 a. m., at the residence of his daughter, Mrs. Irving M. Tullar, 4120 Military road northwest, WILLIAM S. COREY, beloved husband of Mae G. Corey, in his seventy-first year. Funeral from above address Thursday, January 30, at 2 p. m. Interment private.

DUNCAN, ALICE BOND. On Monday, January 27, 1936, ALICE BOND DUNCAN, widow of Dr. Edward A. Duncan. Funeral services at The Tafor, 2001 Park ave., Baltimore, Md., on Wednesday, January 29, at 11 a. m. Interment at Arlington National Cemetery at 3 p. m.

ELLIS, JOHN H. On Sunday, January 26, 1936, at his residence, 442 11th st. sw., JOHN H. ELLIS, beloved husband of the late Rosie Ellis and father of Joseph L., James R., John A., Mary T. and Isabelle Ellis. Remains resting at the above residence. Funeral services at St. Dominick's Church on Wednesday, January 29, at 9 a. m. Relatives and friends invited. Interment in Sacred Heart Cemetery, St. Marys County, Md. Services by the W. W. Chambers Co.

FARLEY, THOMAS CHARLES. Passed away on Saturday, January 25, 1936, THOMAS CHARLES FARLEY, beloved husband of Emma Schleuter Farley, formerly of Washington, D. C., aged fifty years. Funeral from the Dhonau Sons funeral home, 1606 Hoffner st., North Side, Cincinnati, Ohio, on Wednesday, January 29. Services at Calvary Church, on Clifton ave., Cincinnati, at 2 p. m.

FRIEDMAN, ALBERT J. Suddenly, on Saturday, January 25, 1936, at his residence, 215 Third st. nw., ALBERT J. FRIEDMAN, beloved brother of Mrs. Louise Peyton. Funeral from the W. W. Chambers Co. Southeast funeral home, 517 Eleventh st. se., on Thursday, January 30, at 11 a. m. Relatives and friends invited. Interment at Congressional Cemetery.

HAYES, JOHN T. On Monday, January 27, 1936, at his residence, Greater Capitol Heights, Md., JOHN T. HAYES, beloved husband of Bertha L. Hayes and father of John T. Hayes, jr. Funeral from the above residence on Thursday, January 30, at 2 p. m. Relatives and friends are invited. Interment at Episcopal Cemetery, Forestville, Md. Services by W. W. Chambers Co. Southeast funeral home.

HEFLIN, JAMES ROBERT. On Tuesday, January 28, 1936, JAMES ROBERT HEFLIN, beloved husband of Carrie E. Heflin and father of Robert E. and Victor R. Heflin. Funeral from his late residence, 1245 Morse st. ne., on Thursday, January 30, at 2 p. m. Interment at Glenwood Cemetery. Relatives and friends invited.

HEITMULLER, LOUISA L. On Monday, January 27, 1936, at her residence, 1126 Buchanan st. nw., LOUISA L. HEITMULLER (nee Heider), beloved wife of the late Henry Heitmuller and mother of Charlotte L. King and Edward C. Heitmuller. Funeral from her late residence on Thursday, January 30, at 2 p. m., thence to St. Paul's Rock Creek Church, where services will be held at 2:30 p. m. Interment Glenwood Cemetery.

HUDSON, FRANK C. On Tuesday, January 28, 1936, at Emergency Hospital, FRANK C. HUDSON, beloved husband of Edith E. Hudson. Late residence, 3031 W st. se. Funeral services at the W. W. Chambers Co. Southeast funeral home, 517 11th st. se., on Friday, January 31, at 11 a. m. Relatives and friends invited. Interment Cedar Hill Cemetery.

KERR, JAMES SPENCER. On Monday, January 27, 1936, at Pikesville, Md., JAMES SPENCER KERR, beloved husband of Hattie Mabel Kerr (nee Richardson). Funeral from his late residence, 707 Tenth st. ne., on Thursday, January 30, at 1 p. m. Services at Forestville Episcopal Church at 2 p. m. Relatives and friends invited. Interment at church cemetery.

KENNEDY, HATTIE S. On Tuesday, January 28, 1936, at the residence of her daughter, Mrs. C. P. Adams, Oakton, Va., HATTIE S. KENNEDY, wife of Bert W. Kennedy. Funeral at the S. H. Hines Co. funeral home, 2901 14th st. nw., on Thursday, January 30, at 2 p. m. She is survived by two daughters, Mrs. T. E. Adams, Mrs. C. P. Adams, and four sons, Warren H., Russell W., Harold W., and Bert W. Kennedy.

LINCOLN, EUGENE. On Tuesday, January 28, 1936, at his residence, 1027 Third st. ne., EUGENE LINCOLN, beloved husband of Mary Lincoln (nee Phelps). Funeral will be held from Timothy Hanlon's funeral parlors, 641 H st. ne., on Thursday, January 30, at 2 p. m. Interment at Glenwood Cemetery.

McCREERY, VICTOR. On Tuesday, January 28, 1936, at Washington, D. C., VICTOR McCREERY, brother of Mrs. E. C. Bell and Lester McCreery, of Clarendon, Va. Notice of funeral later.

MILLER, ERMA CAIN. On Sunday, January 26, 1936, ERMA CAIN MILLER, beloved wife of Richard Holly Miller and daughter of Mrs. Laura Cain and the late J. Pendall Cain. Funeral from her late residence, 3608 24th st. ne., on Wednesday, January 29, at 9:30 a. m. Requiem mass at St. Anthony's Church at 10 a. m. Relatives and friends invited. Interment Mount Olivet Cemetery.

MORICLE, ROSCOE C. On Sunday, January 26, 1936, at Emergency Hospital, ROSCOE C. MORICLE, beloved husband of Nellie Moricle, late residence, 1101 Twenty-first st. south, Virginia Highlands, Va. Remains resting at the W. W. Chambers Co. funeral home, 1400 Chapin st. nw., until Wednesday, January 29, at 1:30 p. m. Funeral services at Calvary Methodist Episcopal Church, Columbia road, near Fifteenth st., at 2 p. m. Relatives and friends are invited.

NEWMAN, WILLIAM C. On Tuesday, January 28, 1936, at the United States Naval Hospital, Washington, D. C., WILLIAM C. NEWMAN, beloved husband of Agnes V. Newman and beloved son of John P. and Laura E. Newman. Funeral from the W. W. Chambers Co. Southeast funeral home, 517 Eleventh st. se., on Friday, January 31, at 9:30 a. m., thence to Fort Myer Chapel, where requiem mass will be said at 10 a. m. for the repose of his soul. Relatives and friends invited. Interment at Arlington National Cemetery.


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Apple Mary By Martha Orr

# The Federal Diary

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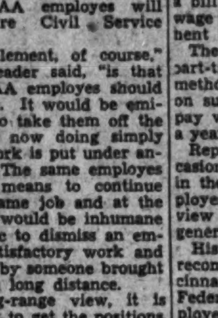
By Morgan Baker.

EMPLOYES of the Agricultural Adjustment Administration will be protected. This is the assurance said to have been given to E. Claude Babcock, president of the American Federation of Government Employes by those in charge of framing the new farm program.



BAKER.

Whether the Soil Conservation unit of AAA is or is not placed under civil service, he said, he had every expectation that the present AAA workers would continue on the jobs in which they are now engaged, but as soil Conservation employes.

It was reported yesterday that legislation had been proposed to remove Soil Conservation from civil service, and this plan, Mr. Babcock said, would be opposed vigorously by the A. F. G. E. If the plan succeeds, of course those AAA employes who have no civil service status could not acquire it by the transfer to the new agency, but they would retain their jobs. On the other hand, if Civil Service is retained in Soil Conservation, the positions will, it is understood, be blanketed under Civil Service, and the present AAA employes will thereby acquire Civil Service status.

"The vital element, of course," the employe leader said, "is that the present AAA employes should keep their jobs. It would be eminently unfair to take them off the work they are now doing simply because that work is put under another agency. The same employes ought by all means to continue work on the same job and at the same desk. It would be inhumane and uneconomic to dismiss an employe doing satisfactory work and to replace him by someone brought in here from a long distance.

"In the long-range view, it is more important to get the positions in an agency under Civil Service than to insist on competitive examinations to fill them, for once the jobs are under Civil Service they remain there. The AAA employes, in any event, have demonstrated their ability to perform the tasks on which they are now engaged, and it is most gratifying to the A. F. G. E. that they are to be retained in their jobs."

**Career Work Program.**

Career work in the Department of Agriculture will be the general theme of a meeting in the Agriculture auditorium at 4:45 p. m. today. Better training and promotional opportunities will be discussed in the program which will be part of a Nation-wide campaign sponsored by the National League of Women Voters.

Five-minute talks will be made by Dr. W. W. Stockberger, Personnel Division; Miss Anna Lord Strauss, of New York, acting president of the National League of Women Voters; Katherine Frederic, Author of "Trained Personnel for Public Service;" George H. Duthie, Forest Service, and representatives from the Weather Bureau and the Bureau of Public Roads. A. C. Edwards (P), president of Agriculture Branch of Local No. 2, National Federation of Federal Employes, is in charge of arrangements.

A novel party will be presented tonight in the Frontier Room of the Lafayette Hotel when Mrs. Charles A. Cartmill, Veterans Administration, and Mrs. Arthus E. Schnapp, also of Veterans Administration, will honor their respective husbands on their birthday anniversaries.

**Hall Will be Honored.**

A. W. Hall, director, Bureau of Engraving and Printing, will be the guest of honor at the Knights of Columbus Kermess on the night of February 6 at the K. of C. Club, Tenth and K streets northwest. Members of the Social Oyster Club and the Printers and Engravers Union, and the entire personnel of the Bureau of Engraving and Printing have been invited to attend the indoor carnival as a tribute to Director Hall and his party.

Mr. Hall will be introduced by Francis A. McCann, general chairman.

John Poppen (F), Navy, is the inventor of a device for determining the rate of muscular and mental co-ordination of student pilots.

**Diary Guest Tickets.**

IF F, P or C appears after your name in this column, call in person on the Federal Diary editor today only between 3:30 and 5 p. m. You will receive tickets to one of the following Loew's theaters: F, Loew's Fox (stage, Toby Wing, Tommy Monahan and Orchestra and other acts; screen, Gladys Swarthout and John Boles in "Rose of the Rancho"); or to P, Loew's Palace (Claudette Colbert and Fred MacMurray in "The Bride Comes Home"); or to C, Loew's Columbia (Joe Morrison, Chic Sale and Rosalind Keith in "It's a Great Life").

**Commerce Department.**

*WPA is busy today*
*Compiling a guide to the U. S. A.;*
*Since we've mastered the plan*
*Of this place so we can*
*Get about, we declare*
*We can go anywhere—*
*We say it with pride—*
*Without any guide!*

RALPH I. EGAN,
Commerce.

**Minimum Pay Bill.**

Representative Matthew Dunn, of Pennsylvania, yesterday introduced a bill which would fix a minimum wage of $1,500 for full-time employment in the Government service.

The bill specifically provides that part-time work, piece work or other methods of compensation shall be on such a basis that the full time pay would be at the rate of $1,500 a year.

Representative Dunn on many occasions has shown his keen interest in the welfare of Government employes, and has often expressed the view that Government salaries in general were too low.

His bill, which coincides with recommendations made at the Cincinnati convention of the American Federation of Government Employes, follows:

"Be it enacted etc.

"Section 1. Every civilian employe of the Government of the United States or of the government of the District of Columbia and of all corporations owned or controlled or operated by the United States Government, whether paid on a per annum, monthly, weekly, per diem, piecework or any other basis, shall be paid at a rate of pay, which, if calculated on a per annum basis, shall equal a rate of not less than $1,500 per annum.

"Section 2. All acts and parts of acts inconsistent herewith are hereby repealed.

"Section 3. This act shall be effective on the first day of the fiscal year following its enactment."

### DIED.

NORRINGTON, GEORGE W. On Monday, January 27, 1936, GEORGE W. NORRINGTON. Funeral from the W. W. Chambers Co. Southeast funeral home, 517 Eleventh st. se., on Friday, January 31, at 1:30 p. m. Relatives and friends are invited. Interment at Cedar Hill Cemetery.

ONDUSKO, GEORGE. On Tuesday, January 28, 1936, at Garfield Hospital, GEORGE ONDUSKO, beloved husband of Dorothy Maria Ondusko (nee Stehr). Funeral from his late residence, 1652 U street southeast, on Friday, January 31, at 2 p. m. Relatives and friends invited. Interment Cedar Hill Cemetery.

PATRICK, WILLIAM F. Suddenly, on Tuesday, January 28, 1936, WILLIAM F. PATRICK, beloved husband of Gladys R. Patrick and father of Betty R. and Billie R. Patrick, and brother of Mrs. Whitney B. Read and Mrs. Herman Hoke. Remains resting at the W. W. Chambers Co. funeral home, 1400 Chapin st. nw. Notice of funeral later.

POLEN, JOHN W. On Thursday, January 23, 1936, at his residence, 2701 14th st. nw., JOHN W. POLEN, in his 63d year. Body resting at the Tabler funeral home, 4217 9th st. nw. Notice of funeral later.

PRESTON, MARTHA A. On Monday, January 27, 1936, at her residence, 5619 2d st. nw., MARTHA A. PRESTON, beloved wife of the late George Preston and mother of George H. Preston, of Chicago, Ill.; William H. Preston, of Columbus, Ohio; Mrs. Nellie W. Stockton, of Washington, D. C.; Mrs. Ethel R. Seidensticker, of Oak Park, Ill. Funeral from the W. W. Chambers Co. funeral home, 1400 Chapin st. nw., on Thursday, January 30, at 2 p. m. Relatives and friends are invited. Interment Glenwood Cemetery. Chicago, Ill., papers please copy.

PURSSELL, BENJAMIN M. On Sunday, January 26, 1936, at Homeopathic Hospital, BENJAMIN M. PURSSELL, major of Infantry, U. S. A., retired, beloved husband of Ida R. Purssell and father of John V. Purssell, in his 84th year. Body resting at the Tabler funeral home, 4217 9th st. nw., until Wednesday, January 29, when services will be held at 2 p. m. in the chapel at Fort Myer, Va., followed by interment in Arlington National Cemetery with full military honors. Friends and relatives invited to attend.

SIMS, JANET R. On Monday, January 27, 1936, at 12:25 a. m., at her residence, 4661 47th st. nw., JANET R. SIMS (nee Pollock), beloved wife of the late Robert Sims, and mother of Robert F. Sims. Funeral from her late residence on Wednesday, January 29, at 2 p. m. Interment in Glenwood Cemetery. Relatives and friends invited. (Fredericksburg, Va., papers please note.)

SMALLEY, EFFIE ELLEN. On Sunday, January 26, 1936, at her residence, 1836 Monroe st. nw., EFFIE ELLEN SMALLEY, beloved wife of Charles E. Smalley, and mother of Mrs. H. F. Seltzer, of Washington, D. C.; Mrs. W. N. Wenrich, of Philadelphia, Pa.; Mr. W. A. Smalley and G. A. Smalley, of Washington, D. C. Services at the S. H. Hines Co. funeral home, 2901 14th st. nw., on Wednesday, January 29, at 2 p. m. Interment Cedar Hill Cemetery.

SOUTHALL, JAMES E. Suddenly, on Sunday, January 26, 1936, at his residence, 51 Eye st. nw., JAMES E. SOUTHALL, the beloved husband of Belle Southall. Remains resting at the W. W. Chambers Co. Southeast funeral home, 517 11th st. se. Notice of funeral later.

SUMMERS, ALICE E. On Monday, January 27, 1936, at her residence, 2335 Third st. ne., ALICE E. SUMMERS, wife of the late James T. Summers and beloved mother of William E. Summers, Mrs. Hester R. Seis, Mrs. Bessie V. Zimmerman, Kate M. Buechsler, Alice Sparrow and Mrs. Annie O. Etchison. Funeral services at the above residence on Thursday, January 30, at 2 p. m. Relatives and friends invited. Interment at Cedar Hill Cemetery. Services by the Chambers Southeast funeral home.

TOWNE, HAROLD KING. Suddenly, on Friday, January 24, 1936, at his residence, 1236 Emerson st. nw., HAROLD KING TOWNE, of the examining division of the Bureau of Engraving and Printing, beloved son of Phineas S. and the late Mary A. Towne and brother of Charles W. and John W. Towne. Funeral from the W. W. Chambers Co. funeral home, 1400 Chapin st. nw., on Wednesday, January 29, at 2 p. m. Relatives and friends invited. Interment Arlington National Cemetery.

### CARDS OF THANKS

BUDD, ELIZA.—The family of the late MRS. ELIZA BUDD wish to thank their relatives and friends for their kind expressions of sympathy and flowers in their bereavement. THE FAMILY.

### PROPOSALS

Procurement Division, Public Works Branch, Washington, D. C., Jan. 24, 1936.—Sealed bids in duplicate, subject to the conditions of bulletin No. 51 (revised) of the Federal Emergency Administration of Public Works, will be publicly opened in this office at 10 a. m., Feb. 17, 1936, for furnishing all labor and materials and performing all work for the installation of a signal system, etc., in the U. S. Internal Revenue Building Extension, Washington, D. C. Specifications, not exceeding one set, may be obtained from the custodian of this building or at this office in the discretion of the Assistant Director of Procurement, Public Works Branch. W. E. Reynolds, Assistant Director of Procurement, Public Works Branch. 27.29.31

### LEGAL NOTICES

ALEXANDER H. BELL AND W. CAMERON BURTON, Attorneys, Investment Bldg.

IN THE SUPREME COURT OF THE DISTRICT of Columbia, Reginald F. Jenkins, 2619 Sherman ave. nw., Plaintiff, vs. Winnie Parker Jenkins, defendant. No. 59753 Equity. The object of this suit is to obtain a decree of absolute divorce dissolving the bonds of matrimony existing between the plaintiff and the defendant, upon the ground of desertion. On motion of the plaintiff it is this 21st day of January, 1936, ordered that the defendant, Winnie Parker Jenkins, cause her appearance to be entered herein on or before the FORTIETH day, exclusive of Sundays and legal holidays occurring after the day of the first publication of this order; otherwise the cause will be proceeded with as in case of default. Provided, a copy of this order be published once a week for three successive weeks in the Washington Law Reporter and The Washington Post. JESSE C. ADKINS, Justice. A true copy. Test: (Seal.) FRANK E. CUNNINGHAM, Clerk. By PHILIP M. HAMILTON, Assistant Clerk. 29.5.12


Post Classified Ads—National 4200.

## Business Directory

It will pay you to consult these reliable firms. They are specialists in their respective lines.

For information regarding advertising rates or services not listed in this column, call Miss Reed—NAtional 4233.

**BUILDERS—CONTRACTORS**

CAPITOL IMPROVEMENT CO. Roofing, waterproofing, painting, papering, screening, porch enclosures and garages. NO CASH NOW! 3 YEARS TO PAY. 3224 11th St. NW. ADams 1622.

FHA TERMS 5% PER YEAR. General Repairs—Roofing, Asbestos and Asphalt Siding. GENERAL CONTRACTING CO., INC. 925 New York Ave. N.W. DI. 3373-3374

**CARPENTER—BUILDER.**

REMODELING, porches enclosed, patch plastering, brick garages, cement work; free estimates. G. Dawson. MEt. 8735.

**CARPET AND RUG CLEANING.**

RUGS DOMESTIC SHAMPOO 9x12—$3; 8x10—$2.50. LUWIN CO. 1725 7TH ST. NO. 9180.

**ELECTRICAL CONTRACTORS**

HOUSE FIXTURES—Allowance up to $2 on old fixtures; installation of new fixtures free. Let us do your work and save you money. Call Atlantic 3719 for next day service.

HOUSE WIRING—6 rooms, complete with fixtures, $45; floor plugs, $1.75 up; irons, switches, plugs, vacuum cleaners repaired, 75c; pick up and delivery. Arrow Service Co., COl. 0662.

**LEATHER GOODS.**

Trunks—Luggage—Saddlery—Harness. All Leather Goods Repaired. G. W. KING, JR. 511 11th St. NW. NA. 4242.

**MOVING, TRUCKING, STORAGE.**

FURNITURE MOVING A SPECIALTY. GREENWOOD'S TRANSFER. 1259 1ST ST. SE. ATLANTIC 6346.

Careful moving service—Large and small jobs. Local-long distance. Reasonable. WALTER A. LIPSCOMB WEst 2363.

Post Classified Ads—National 4200.

## Business Directory

(Continued.)

**PAINTING, PAPERING, DECORATING.**

PAINTING Papering, roofing, general repairing; guar.; reas. M. L. SMITH, 1724 Webster nw. AD. 7166.

**PIANO TUNING.**

WILLIAM WOOLLEY—Piano, organ tuner, repairer. 1111 N st. nw. PO. 4876.

**RADIO SERVICE**

50c Service Call. FOGLEMAN'S 90-day guarantee Plan. Day and Night Service. AT. 3958 or AT. 1677.

**The Washington Post**
CLASSIFIED ADVERTISING
LOCAL RATES.

For Washington and Points Within 50 Miles of the District of Columbia. The following rates are for consecutive insertions:

1 time....18c per line.
3 times...16c per line.
5 times...14c per line.
7 times...12c per line.
30 times...11c per line.

Classified Display 3c per line additional.

The one-time rate applies on skip ads or irregular insertions.

OUT-OF-TOWN RATES.

Ads from points more than 50 miles from the District of Columbia are: 1 time, 20c per line; 3 times, 18c per line; 7 times, within 30 days, 16c per line; 30 times, within 60 days, 15c per line. Classified Display 3c per line additional.

Kindly estimate 5½ average words to a line.

Rates for special classification and yearly contracts furnished upon request.

The Washington Post reserves the right to edit, revise or reject any classified advertising.

Misclassification of ads not permitted.

Situation Wanted ads are cash with order.

The Washington Post will not be responsible for more than one incorrect insertion on any order.

Kill Orders or Corrections before insertions (excepting Death Notices) cannot be made unless ordered before 6 p. m. any day.

The Washington Post strives at all times to prevent insertion of fraudulent or misleading advertisements. Information concerning any ad that proves misleading or fraudulent will be appreciated.

Phone NATIONAL 4200
*Ask For An Ad-Writer*

**LOST 1**

PUPPY—Collie, male, brown, white; 6 mos. "Happy." Child's pet. Reward. EM. 4117.

PURSE BAG—Black velvet, lady's, silver mounted set with small diamonds, between 1607 28th st. nw. and 3300 O st. nw. Contents: Eye glasses and keys, comp. lipstick. Liberal reward. Return to Hon. James W. Wadsworth, 1607 28th st. nw., Washington, D. C.

RING, "Y. M. I." class of '36, name in ring; $5 reward. ADams 3723-W.

SHELL RIM spectacles in blue leather case; Sun. Jan. 26. Call NO. 1517.

WRIST WATCH—Lady's Elgin; initials E. G. T.; between 17th and 21st sts. nw. Call WEst 1551, Apt. 112, after 5 p. m.

**PERSONALS 3**

HEMORRHOIDS (piles) eradicated by my own method; results effective for a lifetime or money back; write for booklet; no drugs or surgery. DR. SOMMERWERCK, 1365 Columbia road. AD. 0388.

PAPER GOLD—"Cash in" old pamphlets, books, letters, prints, music. Will call. Attic Book Shop, 1711 H nw. ME. 3242.

SEENA—Meet me at Earle movies at 7 p. m. or call ME. 3823 bet. 2 and 4 p. m. Leo.

Enterprise Roofing Co. Pot. 0200
Roofing and Siding. 2125 R. I. Ave. N.E.

**BUSINESS PERSONALS 4**

CHAMBERS CO.
Complete Funeral as Low as $75.

CHAMBERS CO.
One of the Largest Undertakers in the World

**MOTOR TRAVEL 10**

FLORIDA—Flying on Feb. 1, room for 3 in modern plane; one way, $30. Call Virginia Air Service, Warrenton, Va.

**HELP WANTED—FEMALE 11**

COUNTER GIRLS (2), restaurant. Commercial Employment Agency, 702 9th nw.

LADIES (3); four weeks' work guaranteed applicants who can follow instructions and work without supervision; age not important; good education. Apply 9-12 a. m., Mr. Hull, rm. 206, 1427 Eye st. nw.

WOMAN—Attractive, age 30-40, healthy, educated, intelligent. We train you to teach others the art of make-up, using exceptional cosmetics. No canvassing. Auto necessary. Permanent position with old reliable company if you qualify. Write, Normitol, Inc., Box 242, The Washington Post.

**HELP WANTED—MALE 12**

APPRENTICE BOY for light factory work. 1231 23d st. nw., after 9 a. m.

BARBER—First class, American only. Apply 5020 Conn. ave. nw.

BARBER (white), steady. Apply 805 North Capitol street.

BARBER, steady job. Apply at once. 5501 Georgia ave. nw.

BARBER—First class; good steady position. 1748 Pa. ave. nw.

COOKS, porters and orderlies. Apply Waters Agency, 903 G place nw.

HOUSE BOY—Must be good cook, dining room boy and cleaner; willing. For appointment call Emerson 7220.

MAN—For electric appliance store; sales experience valuable, but not absolutely necessary; must be satisfied to earn $25-$35. 724 11th st. nw., 9:30 to 11:30 a. m. ONLY.

MEN—I will hire, immediately, 2 married preferred, for responsible jobs; starting pay about $25 weekly. Mr. Barton, 9-12 a. m., room 205, 1427 Eye st. nw.

Post Classified Ads—National 4200.

**HELP WANTED—MALE 12**

(Continued.)

SALESMAN — Educational project to schools, libraries, teachers, business and professional people. Recommended by American Library Association. Man experienced selling dictionaries or encyclopedias can make excellent connection. Field training and virgin territory. Phone W. A. Martin, Hotel Ambassador, for appointment.

Men of Good Character

21 years of age or over, residing in Washington at least one year, to join new FREE class for hackers' license examination. Call at 6:30 a. m.

MAKE GOOD MONEY
DRIVING CABS. SEE MR. CRUZE.
BELL CAB CO., 1317 L N.W.

REAL ESTATE SALESMAN

An excellent opportunity for an experienced man. This office has exclusive sale of a number of new homes constructed by responsible builders. Also a big brokerage listing; excellent contacts and plenty of prospects.

REQUIREMENTS: Must have car and be able to furnish good character references.

SEE MR. PASCOE.
WM. M. THROCKMORTON,
REALTOR.
201 Investment Bldg. District 6092.

DIAMOND CABS
STUDENT INSTRUCTION
FOR TAXICAB
IDENTIFICATION CARDS
—NO FEE. ON BEHALF OF
THE MEMBERS OF THE
I. T. O. A., INC. SEE MR.
JOHN ROBEY, 101 M ST.
N.E., 8:30 A. M. TO 5:30
P. M.

**HELP—MALE—FEMALE 13**

AMATEURS—Final tryouts for amateur night, Thursday, 3:30 p. m., Arcade Theater, Hyattsville, Md. HYattsville 284.

**SITUATIONS—MALE 17**

YOUNG MAN, 25, preparatory school graduate, wants any job with a future; 5 yrs. banking and stock-brokerage; 3 mos. advertising solicitor and copy-writing experience; intelligent, ambitious and unafraid of hard work. Any starting salary. Address Box 244, Wash. Post.

**INSTRUCTION 19**

CIVIL Service HOME STUDY Courses, 75c to $1. BALLANTYNES, 1421 F st. nw.

NEW CLASSES now forming day and evenings. Poteet's Business College, 14th and Eye sts. nw. Natl. 4717.

PREPARE for a good position. Intensive secretarial, civil service, card punch and calculating machine courses. Inquire today. Boyd's, 1333 F st. NA. 2338.

SHORTHAND instruction by one of Washington's finest male instructors; 12 lessons for $10. Call ADams 9196.

SPECIAL $5 COURSES.
CARD-PUNCH MACHINE
COMPTOMETER TRAINING
$5—SPEED DICTATION, STEN., TYP.—$5
$5—COMP. SECRETARIAL COURSE—$5
CIVIL SERVICE COURSES
CIVIL SERVICE PREPARATORY SCHOOL
529 12th St. NW. METropolitan 6337.

Civil Service RESIDENT and HOME STUDY Courses. BOYD'S, 1333 F st. NA. 2338.

**BUSINESS OPPORTUNITIES 23**

BARBER SHOP—Choice of 2-3 chair shops; splendid locations for a good man. Inquire 5621 Colorado ave., shop.

BEAUTY SHOP—Downtown; rent, $70; $115 wkly; $1,500. Rm. 908, 1406 G.

GROCERY (D. G. S.); good location; rooms; new truck; $1,800 down. Rm. 908, 1406 G.

GROCERY—Rent, $60; doing $150 wkly; price, $800. Room 908, 1406 G.

LIST Your Property—Sale or Rent—With R. M. DE SHAZO. 1123 14th St. N.W. NAtional 5520.

PARKING LOT—Rent, $25; 5 yr. lease; $1,500, terms. Rm. 908, 1406 G.

RESTAURANT — Liquor license; well equipped; all the requirements required by the A. B. C. Board; in monthly business over $3,000; long lease; forced to sell owing to sickness; low price; reasonable terms. Apply J. B. MALLOS, 923 15th St. N.W.

ROOMING HOUSE—Downtown; 11 rms., 3 baths; rent, $75; price, $1,300; terms. Room 908, 1406 G st.

WIDOW lady from Virginia wants to buy a rooming house; has $300 to invest and will deal direct with owner only. Box M-344, Washington Post.

50 RMS., 12 BATHS.
Monthly income, $3,150; rent, $350; price, $5,000; terms. Rm. 908, 1406 G.

**MONEY TO LOAN 26**

ADVANCES on diamonds, watches, jewelry and silverware, etc.; loans $200 and over 2%; all tickets good one year. Horning's Loan Office, opposite Washington Airport.

ON diamonds, watches, jewelry, silverware, etc.; no adv. arrangements necss.; lowest int. rates. Rosslyn Co., Rosslyn, Va.

**REAL ESTATE LOANS 27**

MONEY TO LOAN ON
D. C. IMPROVED REAL ESTATE.
A. C. HOUGHTON & CO., Realtors.
809 15th St. N.W. Dist. 7538.

Real Estate Dwelling Loans.
Insurance in all branches.
GEORGE F. HANE, INC.
1422 F St. N.W. NAtional 3964.

**ROOMS—FURNISHED 30**

APT. 114, The Wyoming—Large room, private bath, for 1 or 2 gentlemen.

ARIZONA HOTEL—319 C st. nw. One block off Pa. ave.; neatly furnished rms.; lobby; 3 baths on each floor; shower baths; continuous hot water; $3.50 week up; transients, 75c to $1.

BELMONT RD. NW., 1821—Attractive double room; also single room. AD. 4574.

BROOKLAND—Refined home; adults; 3 outside rooms with bed and electricity; $40. 1247 Kearney st. ne. NO. 4313-J.

CHEVY CHASE, MD.—Large room, overlooking park and golf course; grill priv.; professional or business adult; $30 mo. Car and bus at corner. WIs. 4407-W.

Post Classified Ads—National 4200.

**ROOMS—FURNISHED 30**

(Continued.)

CHEVY CHASE, D. C.—½-block Conn. ave., attractive front room adj. bath, shower. Private home. CLeve. 3521.

CLEVELAND PARK—Gentlemen; nicely furn. master bedroom; twin beds; $30 mo. Detached residence. Adult private family; garage if desired. CL. 3674.

CLIFTON ST. NW., 1207—Sunny front room, next bath; c. h. w.; gentleman only; $15 mo.; $4 wk. ADams 4630.

COLUMBIA RD., 1634—$3 week; single rms.; clean; warm; 4 b.; men. AD. 10213.

D ST. NE., 1101—2nd floor front room, private family; refined gentlemen.

DUPONT CIRCLE (1303 New Hampshire nw.)—Just opening a new house; large corner studio room for 2 or 3; private bath; newly furnished.

DUPONT CIRCLE (1617 19th st. nw.)—Large sunny rm.; twin beds; $35; bright single rm., $20; attractive resi. NO. 6251.

EVERETT HOTEL—1730 H st. nw. Rooms with running water, $1.25 and up; 4 blks. shopping center and Govt. offices.

GIRARD ST. NW., 1345—Attractive vacancies; adults. Large rms., twin beds; next bath; $3 week up. AD. 3092.

HARVARD ST. NW., 1420, Apt. 32—Comfortably furnished room; twin beds; for gentlemen; semiprivate bath.

HARVARD ST., 1359—Cheerful rooms; single, double, $20-$30; automatic hot water; conven.; nw.; bus, cars. CO. 8238.

INGRAHAM ST. NW., 1351—Unusually attractive corner room; twin beds; oil heat; $35 for two gentlemen. Detached private home, near car and bus. Garage. RAndolph 9536.

JEFFERSON ST. NW., 229—Master bedroom; private bath, shower; twin beds; single, $25; double, $30. GEo. 3918.

K ST. NW., 1426—Very large room, next bath; suitable 3 refined gentlemen; $15 mo. each; downtown section. MEt. 5388.

KENYON ST. NW., 613—Front, single room $3 week. ADams 3596-J.

L ST. NW., 1322—Large st. fl. l. h. k. rm. with kit., gas range, running wat.; reas.; also l. h. k. and sleep. rm., $6 week up.

LOGAN HOTEL—13th and Logan circle. Rooms, running water, $1.25 up; with bath, $1.50 up. Weekly rates. NO. 2000.

MERIDIAN PL. NW., 1486—Cheerful front room, for 1 or 2; near transp. AD. 7996.

MT. PLEASANT, 1823 Kilbourne pl. nw.—South front light, comfortable; single or double; garage if desired. AD. 4141.

N ST. NW., 1207—Front rm., twin beds, $5 week. For two, $3.50 each.

NEAR COL. RD. (2129 18th nw.)—Newly furnished single rm. for gentleman; $15 month; private family. DEc. 0444.

NEAR WARDMAN and Shoreham Hotels; pvt. home; beautiful rm. for gentleman; all conv.; adj. bath; $18. COl. 6746.

NEAR WALTER REED, 7124 9TH ST. NW. Front rm., twin beds; private bath (shower); near cars. GEo. 4233.

NEAR Dupont Circle, 2200 Que st. nw.—Large, warm rm.; twin beds, $37.50 mo.; breakfast if desired; reference. PO. 5136.

NEAR 14TH and Park road. Comfortable room for gentleman; in private home; $13 mo. Adams 5297.

NEAR DUPONT CIRCLE—Attractively furnished studio rooms for gentlemen; convenient location. NO. 1148.

NEWTON ST. NW., 1399 (½ block to 14th st.)—Large, bright room. ADams 2871.

OFF CONN. AVE., 1729 21st nw.—Large front rm., twin beds, next bath; also room for 1 or 2; reas.

PARK RD. N.W., 635—Nicely furnished double room next to bath; good location.

R ST. NW., 2000—Beautifully furnished large single room in private home; excellent location; near car line.

REFINED young lady desires another to share room, kitchen and bath apt. (Col. rd.) Box 246, Washington Post.

RHODE ISLAND AVE. NW., 1317, Apt. 201—Walking distance; newly furnished room, next bath; telephone service.

SHEPHERD ST. NW., 1243—Large, warm room; newly papered, painted; next bath; $15.

SHERIDAN ST. NW., 1305—Master bedrm., private bath; shower; gentlemen or married couple; new house.

TENTH ST. NE., 334 (nr. Lincoln Park and Govt. bldgs.)—Large rm., next bath; $15 mo. Family. LIn. 4565.

WALKING DISTANCE downtown; choice room in private home to reliable party. Call Dist. 0436 until 3 p. m.

WESTMINISTER, 1607 17th st. nw.—Single rooms, nicely furnished, newly decorated; few with running water; near bath or shower; $6 and $7 weekly.

WOODLEY APTS., 1851 Col. rd. nw.—Exceptionally attractive rm. in private apt.; gentleman preferred. AD. 3438-J.

9TH ST. NW., 4600 (off Ga. ave.)—Front room, twin beds; private bath; modern; $3 week each. AD. 6126.

TENTH ST. NE., 334 (nr. Lincoln Park and Govt. bldgs.)—Large rm., next bath; $15 mo. Private family. LIn. 4565.

11TH ST. NW., 1318—Attractive three-room apartment, with private bath; $15 weekly.

13TH ST. NW., 1323—Comfortable single, double rooms; refined, employed people.

13TH ST. NW., 1114 (downtown)—Newly furn. & decorated rms.; $3.50 wk. up.

14TH ST. NW., 1125—Large room with private bath, hot water, steam; $8.

16TH ST., Chastleton Hotel, Room 316—Handsomely fur. large rt. rm.; shower; bath.

16TH ST. NW., 1846—Room, next bath; cont. hot water; gentlemen; $30.

16TH ST. NW., 3321—Well furn., single or double next bath; maid service; unlim. phone; private home; best nw. section.

17TH ST. NW., 2550—Large front room, for gentleman; $4 wk. Private home. Excellent location. COl. 5210-M.

18th ST. NW., 2443 (near Columbia rd)—Attractive room, adj. bath; c. h. w.; light housekeeping privilege.

18TH ST. NW., 3331—Attractive bed and sitting room next bath; cont. hot water; refined employed ladies; home privileges.

1804 WYOMING AVE., between 18th and Columbia road—Attractively furnished warm room, southern exposure, twin beds, beautyrest mattress; bath adjoining; $25 for two.

MERRILL MANSIONS.
1361 Fairmont nw. Large room, kitchen, private bath, $45; another apt., $50.

HOTEL INN 606 9th st. nw. $1-$1.50 per day; $6 up wkly.

**ROOM and BOARD 34**

BEAUTIFUL master bed rm., priv. bath, large closet, twin beds, delicious home cooked meals, convenient. EM. 5754.

BEAUTIFUL room; priv. bath; twin beds. Priv. home; excellent meals; DEc. 4251.

CLIFTON ST. NW. (near 14th)—Corner home, large sunny room for 1 or more; tile bath, shower; splendid meals; $30 mo. each; good transp. COl. 6897-J.

Post Classified Ads—National 4200.

**ROOM and BOARD 34**

(Continued.)

DOWNTOWN—Nicely furn. rooms, excellent food; 3 meals daily; select menu. $15 10th st. nw. MEt. 8000.

EAST CAPITOL ST., 202—Bay window rm. facing beautiful view; twin beds; excellent meals; gentlemen. LIn. 6834.

EUCLID, 1343—Large rooms, single beds, c. h. w.; $30 mo. $7 wk. COl. 10422.

EUCLID ST. NW., 1220—Refined home for young people; excellent meals; $35 mo.; convenient location. AD. 6416.

FRENCH family offers beautiful double room; twin beds; fireplace; also single room; excellent meals. POt. 0486.

GIRARD ST. NW., 1432—Large room for 1 or 2; excellent home cooked meals; attractive home. AD. 2198.

ITALIAN COOKING, room and board for general and medical students. WEst. 2036

MERIDIAN PL. NW., 1472—Large front room, newly furnished; home cooking; one, $40 mo.; two, $35 each. AD. 3469-J.

N ST. NW., 1733—Unusually large attractive second-floor front room, twin beds; delightful surroundings; delicious food. NOrth. 6654.

OFF CONN. AVE., 2942 Newark N.W.—Double or single rm. adj. bath; home cooking; $37.50 up. CL. 6431.

OFF 16TH ST. (1438 Kennedy st. nw.)—Large room, twin beds; private bath; home cooking; det. home; nr. cars & bus.

WALKING distance (1320 13th nw.)—Attractive vacancy for young lady; next bath; lovely home; excellent cooking.

WHITTIER ST. NW., 511, nr. Walter Reed. Front rm., twin beds; excellent meals; $35 mo. ea., nr. bus, cars. GE. 8441.

WYOMING AVE. N.W., 1851—2 lovely rms., separate or en suite. Private bath, home cooking, $36 mo. up. COl. 10343.

WYOMING AVE. NW., 2142—Lovely double room, adjoining bath; 2 meals daily.

13TH ST. N.W., 3200—Lovely fur. room, suit. 2 or 3 ladies, newly fur. AD. 8344.

19TH ST. NW., 2019—Beautiful rooms, single, double; delicious meals; home atmosphere; $32.50 up. POt. 0512.

**TABLE BOARD 36**

19TH AND R N.W.—Lovely guest home. Vacancies for table board; delicious meals; homemade pastry. EM. 5754.

**MOVING and STORAGE 44**

ANDERSON VAN SERVICE—11th and N.Y. ave., NA. 7670. Special rates all cities, N. Y., Boston, Chi., Fla., Texas.

SPECIAL RATES FROM MIAMI, FLA. STORING A SPECIALTY. CHEVY CHASE TRANS. & STORAGE CO. WISC. 3010.

**APARTMENTS—Furnished 45**

CLEVELAND PARK—2 large bright, 3d floor rms.; detached home; suitable for 3; phone privilege; $42.50. CL. 2668.

CONN. AVE. and DECATUR PL.—Spacious 5 room apt.; completed furn., $100. NA. 3626.

FURNISHED and unfurnished apartments and houses. 927 15th st. nw., Room 300. National 8717. S. O. Self.

TAKOMA PARK, MD. (121 Grant ave.)—Nicely furnished; well heated; 2 rooms, kitchen, bath; frigidaire, $40.

13TH ST. NW., 3211—2 rms., nicely furn., with or without private bath; h. w. h.; gas, elec. included; adults; $45.50.

14TH ST. NW., 2844—Two rooms, kitchen, Frigidaire, gas, elec.; $13.75 per week.

21ST ST. NW., 1340—Nicely furn. bedroom, living room, running water, grill; empl. couple pfd.; $7 week. NO. 8395.

6 ROOM APT., very desirable; 3 exposures; fully furnished; first class house. Yearly lease from February 20. ADams 4356.

Francis Scott Key, Apt. Hotel
20th and F sts. nw. 1 room, kit., bath; completely furn., linens, silver; Frigidaire; day, week, month. NAtional 5425.

LONDON HALL
1133 13th St. NW.—One room, kitchen and bath apts. Frigidaire included; $55 and $65 monthly. NAtional 9010.

**Furnished or Unfurnished 46**

THE JEFFERSON
1200 16TH ST. NW. DI. 4704.
Two rooms, kitchen and bath.
Available February 1st.

**APARTMENTS—Unfurnished 47**

ARGONNE APTS., 16th and Col. Rd. NW. 3 bedrooms, living room, dining room, recreation hall, kitchen; 2 baths; 3 exposures; electric refrigeration; $138.50 per month. See resident manager.

F ST. NE., 609—5 rooms and bath, 1st floor; conveniently located; newly decorated. $45. ATlantic 2547.

FALKSTONE COURTS, 1401 Fairmont st. nw.—Very desirable 2 bedrooms, living room, kitchen and bath. Rent $77.50 per month.
A. O. BLISS PROPERTIES.
1811 Columbia Road N.W. ADams 3300.

MELLON ST. SE., 547—2 rooms, kitchen and bath, 1st floor; elec., gas, heat incl.; employed couple; $45.

THE FLEETWOOD, 3707 Woodley Rd.—1 or 2 bedrooms, living room, kit.-dinette, bath. Frigidaire on house; available Feb. 1. CLev. 0815.

THE MOULTON—1377 New Hampshire ave. nw., 4 rms., bath, screened porch; O. E. retrig. $62.50. Apply apt. 2.

THE SUMMIT—1316 Euclid st. nw. 5 rooms, bath with shower; foyer, large pantry, screened porch; Frigidaire on house current; 1st floor; rent, $75 per month; apply janitor.

14TH ST. NW., 4913—Attrac. 3 rms., kit., bath, porch; Frigid., gas, elec., incl.; private side entrance; conven.; $62.50.

16TH and COL. RD. NW.—3 bedrooms, living room, dining room, reception hall, kitchen and bath; 3 exposures; electric refrigeration; $108.50 per month. See resident manager, the Argonne Apts.

320 2D ST. N.E.—BRAND-NEW BUILDING; apartments of 3 and 4 rooms, kitchen, bath and entrance hall. Rooms are large and light, with ample closet space. Open for inspection.
BOSS & PHELPS
1417 K St. N.W. NAtional 9300.

1436 W ST. N.W.
3 rooms, kitchen and bath .........$47.50
3 rooms, kitchen and bath .........50.00
1320 FAIRMONT ST. N.W.
Apt. 407—2 rms., kitchen and bath, $47.50
H. O. SMITHY CO.
811 15th St. N.W. NAtional 5903.

THE EMERY
1812 G ST. N.W.
Near State, War and Navy Bldg. Front apartment, 5 rooms, reception hall and bath. Electric refrigeration. $72.50.
LINKINS CO.
1733 De Sales St. Dist. 3822.

Several Large Apartments Available.
RANDALL H. HAGNER & CO., INC.
1321 Conn. Ave. N.W. DEcatur 3600.

5312-16
4th STREET N.W.

New. Very bright and exceptionally well ventilated. Large rooms, fireproof sleeping porches, model kitchens. Ready for occupancy February 1st. Rents $45 to $57.50. Open, lighted and heated till 9 p. m.

BOSS & PHELPS
1417 K St. N.W.

*Hoskinson Terrace*
6228 North Dakota Ave. N.W.
*New Apartment Bldg.*
At 3d and Sheridan Sts.
Only a few apartments left.
*Representative on Premises 6 to 9 P. M.*

- Bedroom
- Living Room
- Large Dining Alcove
- Tiled Baths
- Showers
- Built-in Tubs
- All-Metal Kitchen
- Linoleum-covered Floor
- Electrolux Refrigeration
- Modern Gas Appliances
- Hardwood Floors

Extra Large Closets—
Ample Dish and Pan Space—
Fully Insulated Roof—
$55.00 and $57.50
Available for Immediate Occupancy

Also Available
One room apartment with kitchenette, dining alcove, bed closet and bath ........$40

Hoskinson Terrace is adjacent to Takoma Park Recreation Center, where tennis courts and swimming pool is available.

B. F. SAUL COMPANY
*Rental Agents.*
925 15th St. NW. NAtional 2100.


(Continued on Next Page.)

Gasoline Alley — A Satisfied Customer

# Read Classification 83 For Miscellaneous Bargains!

Post Classified Ads—National 4200.

## APARTMENTS—Unfurnished 47

(Continued.)

1423 HARVARD ST. N.W.
Apt. 7—3 r., k. and b. ........$55.00
Available Feb. 1.
1000 11TH ST. N.W.
Apt. 302—1 r., k. and b. ........$42.50
Available Feb. 1.
1661 PARK RD. N.W.
Apt. 38—2 r., k. and b. ........$50.00
Available Feb. 1.
THE WASHINGTON LOAN & TRUST COMPANY.
9th and F Sts. N.W.
Real Estate Dept. NAtional 3440.

231 FIRST ST. N.E.
NEW, EXCLUSIVE APARTMENTS, OPPOSITE SENATE OFFICE BUILDING.
3 Rooms, Kitchen, Bath. Electric Refrigeration. Open Fireplaces. Sleeping Porches.
OPEN FOR INSPECTION.
BOSS & PHELPS, 1417 K ST.

ROYAL ARMS.
3121 16th St. N.W.
3 rooms, kitchen, dining alcove, bath and porch ........$62.50
Refrigeration—Elevator.
Resident Manager. ADams 1563.

PARKSIDE.
1702 SUMMIT Place N.W.
2 rooms, kitchen, dinette, bath $57.50 & up
Refrigeration on house current.
Elevator. Resident manager. COl. 4417.

4700 CONNECTICUT AVE.
2 bedrooms, living room, kitchen, dinette, bath, porch ........$100
3 bedrooms, living room, dining room, large foyer, kitchen, bath, porch ..$120
Refrigeration on house current.
Elevator. Switchboard.
Resident Manager. CLev. 0845.

3220 CONNECTICUT AVE.
2 rooms, kitchen, dinette, bath, $60 & up.
Refrigeration on house current.
Switchboard. Elevator.
Resident Manager, CLev. 0764.
Real Estate Mortgage & Guaranty Corp.
1610 K St. N.W.
NAtional 1403.

## OFFICES for RENT 50

1015 15TH ST. NW.
2 rooms on 3rd floor. Rent, $35.
3 large rooms on 1st floor. Rent, $85.
HARRY B. PITTS CO.
1010 15th St. NW. MEtro. 0100.

## BUSINESS PROPERTY—Rent 52

WAREHOUSE SPACE AVAILABLE.
Provided with cold-storage room and loading platform.
WEAVER BROS., INC.
Washington Bldg. Dis. 9486.

## STORES for RENT 53

3364 M ST. N.W.
This small store is located near the Key Bridge; $30.00 per month.
AMERICAN SECURITY & TRUST CO.
Real Estate Dept.
15th and Pa. Ave. N.W. NAtl. 4815.

UPPER WISCONSIN AVE.
Large, well-situated store, suitable for any mercantile business; heat included in rental. $75. Apply
A. D. CRUMBAUGH
4703 Wisconsin Ave. CLeveland 1-3-6-4.

6217 3rd ST. N.W.
NEXT TO CORNER
Ground-floor store in new apartment building containing thirty units. Located in rapidly developing community. Thirty-foot frontage with double show windows, center entrance, storage room in rear also included in rent of
$60 PER MONTH
6213 3rd St. N.W.
Also available at $50.00
B. F. SAUL CO.
NAtional 2100. 925 15th St. N.W.

## HOUSES—Rent—Furnished 54

CATHEDRAL AVE. NW., 2230—East of Conn., overlooking Rock Creek Park; 8 rooms, 2 baths; Frigid.; garage; reas.

N ST. NW., 3013—8 rooms, bath, garage. Available immediately. $100. DIXIE REALTY CO., 1417 L st. nw. NA. 8880.

N.E. SECTION—Small home (2 bedrooms), completely furnished, with electric refrig., piano, radio, linens, silverware, etc.; h.-w. h.; garage; very reasonable. LI. 6581-J after 6 p. m.

SLIGO PARK HILLS, Silver Spring, Md.—Colonial detached, brick, 6 rooms (3 bedrooms), brand-new Colonial furnishings throughout; porches, fireplace, refrig., elec. washer, h.-w. h., built-in gar.; reas. Avail. now until summer. Refs. SH. 1460.

16TH ST. NW.
Detached 9-room house, beautifully furnished, 5 bedrooms, 2 baths, spacious living room, fireplace; dining room, sun parlor; kitchen with frigidaire; all modern conveniences; 1st floor lavatory; porches; oil heat; 2-car garage; private rear driveway; lovely grounds with shade trees, etc. 4323 16th st. nw.; $150. ME. 0771.

## HOUSES—Rent—Unfurnished 56

A VERY FINE FOUR-BEDROOM HOME located on Crittenden st., west of 14th. Hot-water heat; excellent condition; immediate possession; convenient to schools, stores and transportation.
RENTAL REASONABLE.
BOSS & PHELPS.
1417 K St. N.W. NA. 9300.

CHEVY CHASE, D. C.—6 rms., b.; 2 blocks Chevy Chase Circle; $90. Also 4 bdrms., 2 baths, large living room, 2-car gar., maid's room in basement, oil heat; near circle; $125. Fulton R. Gordon, 1427 Eye st. nw., Dist. 5230. Evenings, CLev. 5091.

FOXALL—Overlooking Government park; new-house condition; 6 rooms, double screened porches; electric refrigerator; garage. Inquire at 1541 44th st. nw. WAVERLY TAYLOR, INC.

IN SELECT NW. section—7 rooms, 3 porches; a. m. i.; 2-car garage; new oil burner; for Jewish tenants. CO. 7859.

PETWORTH
Modern; 6 rooms and bath; automatic heat, detached garage; large rear garden; near schools and transportation; $70.
WAGGAMAN-BRAWNER REALTY CORP.
1700 Eye St. NW. MEt. 3860.

NEAR KENWOOD GOLF CLUB—New detached home just completed; 3 rooms and bath on 1st floor; 4 bedrooms, 2 baths on 2nd floor; floored attic; 2 large concrete porches; 1-car garage attached to house. Oil heat, stationary tubs in basement; $125 per month. George R. Linkins, Attorney, 1733 De Sales st. DIstrict 3522.

OVERLOOKING ROCK CREEK PARK—Unusual brick home; 8 rooms, 2 baths; reasonable rent. NAtional 2626.

WISCONSIN AVE. NW.—Brick, semidetached, 6 rooms and bath, modern. $60. A. D. CRUMBAUGH. CL. 1-3-6-4.

259 ROCK CREEK CHURCH RD. NW.—Modern Colonial home, 6 rooms, bath, double rear porches, Frigidaire, built-in garage, hot-w. h., elec. Facing Soldiers' Home Park. Rent $65. Available about February 1.
L. T. GRAVATTE.
729 15th St. N.W. NA. 0753.

$67.50—4930 Illinois ave. nw.—Corner, 6 rooms, sleeping porch, built-in garage. Modern. Suitable for doctor.
P. M. PRATT CO., INC.
934 K St. N.W. National 8682.

3225 WARDER ST.—$55.
6 Rooms and Bath
2-Car Brick Garage.
NATIONAL MORTGAGE & INV. CORP.
1004 Vermont Ave. NAtional 5833.

3629 11TH ST. N.W.
6 rooms, kitchen and pantry; thoroughly redecorated; $65.
1617 VARNUM ST. N.W.
6 rooms, 2 baths and inclosed sleeping porch; $110.
1437 MADISON ST. N.W.
Detached house, 8 rooms, kitchen, bath and lavatory; electric refrigeration; oil heat and garage; rent, $105 per month.
3640 WARDER ST. N.W.
7 rooms, bath, electric refrigeration, h.-w. h. and built-in garage; $75.
H. G. SMITHY CO.
811 15th St. N.W. NAtional 5903.

1314 EMERSON ST. N.W.
9 rooms, bath, h.-w. h., electric refrigeration, garage ........$95.00
4511 RIDGE ST., BETHESDA, MD.
6 rooms, bath, h.-w. h., electric refrigeration, garage ........$80.00
118 PARK CREST DRIVE.
Silver Spring, Md.
6 rooms, bath, h.-w. h., electric refrigeration, garage ........$81.25
302 KEY BLVD., CLARENDON, VA.
6 rooms, bath, hot-air heat, garage. Newly decorated ........$55.00
WEAVER BROS., INC.,
Realtors.
Washington Bldg. DIstrict 9486.

Post Classified Ads—National 4200.

## HOUSES—Rent—Unfurnished 56

(Continued.)

DELIGHTFUL 4-BEDROOM HOME, located on Girard st., west of 14th; automatic gas heat, elec. refrigeration, garage. Excellent condition. Immediate possession.
RENTAL $85 PER MONTH
BOSS & PHELPS
1417 K St. NW. NA. 9300.

COLORED
1203 HARVARD ST. N.W.
9 rooms, bath, hot-water heat, electricity, $70.
L. T. GRAVATTE
729 15th St. NA. 0753.

## SUBURBAN for RENT 58

COLORED.
413 8TH ST. S.E.
2 rooms and kitchen, $12.50 per mo.
WEAVER BROS., INC.,
Realtors.
Washington Bldg. DI. 9486.

## WANTED—TO RENT 62

List Your Vacant Properties With Us.
BOSS & PHELPS
1417 K St. N.W. NAtional 9300.

MAY WE
Rent your property? Clients waiting. Any type, any section.
TOLEDO GUARANTY CORP.
1026 Woodward Bldg. NA. 2626.

WANTED HOUSES AND APARTMENTS.
For Reliable Tenants.
LEE D. LATIMER CO.
722 Investment Bldg. NA. 4146.

WANTED—To rent or buy small farm, radius of 10 to 20 miles of Washington. Wade H. Crowson, Mount Airy, Md.

## APARTMENTS for SALE 63

DOWNTOWN APT.—Suitable for conversion to transient or rooming house; 25 rooms, 5 baths. Price, $20,000. Box 245, Washington Post.

## INVESTMENT Property Sale 65

A GOOD INCOME WITH SAFETY.
$2,150—Six-room brick, in good Northwest rental section; rented at $29.50 per month. $650 cash, balance in one trust for three years.
$14,500—Three one-story stores with 50-foot frontage on Georgia ave., in best business section of Silver Spring, Md. Income, $1,620 per year. Tenants furnish own heat and light. For sale at less than the value of the ground alone. A real investment opportunity.
SHANNON & LUCHS CO.
1505 H ST. N.W. NA. 2345.

$8,750—Two-family apartment, fine northwest location, renting now for $110 per month—out-of-town owner—must sell and has just reduced to this ridiculously low price.

SMALL APARTMENT HOUSE—In excellent northwest home community, showing good return on present low rentals. Can be purchased on small cash payment, balance one trust. Ideal for one wishing to live in his own building.
THOS. J. FISHER & CO., INC.
738 15th St. N.W. DIstrict 6830.

## HOUSES FOR SALE 66

BUNGALOW—N.W. section, $5,750; terms. A. D. CRUMBAUGH, CL. 1-3-6-4.

A HOME WITH A VIEW.
$5,650—TERMS.
New brick, 5 rooms, tile bath with shower, fireplace, attic, gas heat, beautiful kitchen, front porch, slate roof, garage. Call for appointment to inspect.
REALTY ASSOCIATES, INC.
1506 K St. NAtional 1439.

4920 43D PL. N.W.
New 6-room brick detached house. Open and lighted until 9 p. m. Edward M. Willis, Investment Bldg. NAtional 7479.

JUST COMPLETED.
Pre-opening offering of two unusually attractive detached Colonial brick homes in nicely developed area in Chevy Chase, D. C. They contain 6 usable rooms, 2 tiled baths with showers, built-in garage, large concrete porch, oil heat, electric health kitchen, Oxford cabinets, General Electric refrigerator, furred walls, rock wool insulation and large attic. The prices are $9,950 and $10,450 and they can be financed to suit. Inspection arranged.
A. S. GARDINER,
Exclusive Agent.
1510 K St. N.W. NAtional 0334.

OWNER WILL SACRIFICE.
Your opportunity to purchase new brick detached home in best section of Chevy Chase, D. C., at far under original price. 3 big bedrooms, 2 tiled baths, recreation room, large living porch, 2 fireplaces, oil heat, built-in garage with overhead doors, beautifully landscaped and wooded lot. Slate roof, furred walls. 1 block from transportation. A rare opportunity. Act quickly! Phone Dist. 2133.

NEW TOWN HOUSES.
Overlooking Rock Creek Park.
Just off Massachusetts ave., near the British Embassy. Each home individual in arrangement, containing eight rooms, two baths, recreation room, most modern equipment and garage. The choice location will appeal to the most discriminating.
Turn left from Mass. ave. at the traffic light just past Sheridan Circle. Representative on premises daily until 9 p. m. Prices from $14,500.
2551 WATERSIDE DRIVE N.W.
SHANNON & LUCHS CO.
1505 H ST. N.W. NA. 2345.

DETACHED HOME.
IN BEAUTIFUL SHEPHERD PARK.
6 ROOMS
BEAUTIFUL TILE BATH
Situated on a beautiful, deep lot, well landscaped.
Oil Heat—Garage.
Phone Mr. Denton.
L. E. BREUNINGER & SONS,
Investment Bldg. NA. 2040.

$5,950—NEW BRICK BUNGALOW in desirable section of Woodridge, Northeast, close to car line, stores and school. Five rooms and tile bath; hot-water heat; hardwood floors; open fireplace and attic. Only $750 cash necessary.

$8,000—SEMI-BUNGALOW IN CHEVY CHASE, D. C.—In best section, west of Conn. ave. Fully detached, on 60-foot lot. TWO BEDROOMS AND BATH ON EACH FLOOR; extra den on second floor; hot-water heat, hardwood floors and garage. An exceptionally good value.

$10,000—FOUR-BEDROOM, BRICK, in popular North Cleveland Park; near stores, transportation and schools; extra tile lavatory off master bedroom; front porch, breakfast porch; hot-water heat with modern gas furnace; garage. Splendid condition.
SHANNON & LUCHS CO.
1505 H ST. N.W. NA. 2345.

BEAUTIFUL NEW HOMES.
Open Daily and Evenings.
242 JEFFERSON ST. N.W.
6 Rooms, 2 Baths.
Detached Brick Garage.
Only $7,950
Call Sales Department
WM. H. SAUNDERS CO., INC.,
1519 K St. N.W. DI. 1015.

GEORGETOWN.
$9,750—Reproduction of early Georgetown, practically new, unusually large and attractive living room with real fireplace, 3 well-planned bedrooms, ample closet space, attic. Daylight cellar with finished maid's room and bath.

MOUNT PLEASANT.
$9,950—Corner, near 16th street; 10 large rooms and two baths; modern, including practically new heating plant. This is a bright and liveable home.

KALORAMA ROAD.
$11,500—Just off Columbia road, a handsome brick residence with 8 bedrooms and 2 baths; large living room, dining room, reception hall and kitchen. Two-car garage on rear of lot. Originally built by a local builder for his own home.
THOS. J. FISHER & CO., INC.
738 15th St. NW. DI. 6830.

Post Classified Ads—National 4200.

## HOUSES FOR SALE 66

(Continued.)

CAPITOL HILL
On wide avenue, close to park, ¾ block to car line. Semi-detached brick; 5 bedrooms, tile bath and garage.
Price, $10,500. Terms.
HARRY B. PITTS CO.
1019 15th St. N.W. MEtro. 0100.
Telephone Service Until 9 P. M.

$2,750—$250 CASH
Near Navy Yard; brick, 5 rooms, bath, elec.; good condition. A real value. A. M. COOPER, 1008 Eye st. nw. NA. 1332.

PETWORTH—$375 CASH
6 rooms, brick, screened porch, refrig., garage; an unusual opportunity to own a spacious home for only $47.50 a month.
WASHINGTON REALTY CO. GE. 8300.

$12,950—NEAR CATHEDRAL
A beautiful center-hall brick corner, located on large, well-landscaped lot. There are 8 rooms (4 bedrooms), plus recreation room, attic, oil burner, elec. refrigerator; screened and weatherstripped; 2-car built-in garage. Positively in wonderful condition. This home cost present owners over $18,500, and we recommend it as an outstanding value.
Frank S. Phillips. Dist. 1411

DETAIL
has been carefully considered in this brick and stone English type home. Fixtures and appointments are of the best. 3 splendid bedrooms, 2 beautiful baths, breakfast room, game room, extra room on top floor, walls furred and insulated. Oil burner; garage. A really wonderful buy in Chevy Chase, D. C., at only $11,250. NA. 2626.

English Homes in
FOXALL
Double fronts, 6 and 8 rooms, 1 and 2 baths, open fireplace, double screened porches, garage; some with maid's room. Model home, 1541 44 st. nw. Open 10 a. m. to 9 p. m.
WAVERLY TAYLOR, Inc.
1522 K St. N.W. NAtl. 1040.

CHEVY CHASE, MD.
4616 4618 Nottingham drive—2 new brick dwellings, 6 rooms, 2 baths, finished recreation room, detached garage. Reduced for quick sale. Brady Bros., Inc., 410 Bond Bldg. NAt. 3934, eve. NO. 2104.

NORTHWEST—$6,950
BRICK—9 ROOMS—BRICK GARAGE.
Just off 14th st. cars, convenient to the uptown business section; excellent for room renting. Has hot-water heat, elec., new oil burner, large cellar; garage for 2 cars.
L. T. GRAVATTE
729 15th St. Realtor. NAtl. 0753.

MAKE AN OFFER
1139 ABBEY PL. NE.
6 rooms and bath; built-in garage; new-house condition. SHepard 2083, LIncoln 4869.

Boarding House Bargain
To close estate, elegant 20-room, N. H. ave. mansion, can be bought on terms for under $25,000. Act Quick!
ADLAI MANN, Real Estate,
Woodward Bldg. ME. 1201.

$7,500
2 miles from Memorial Bridge. New brick home, 4 bedrooms, large living room, dining room and latest kitchen; garage and wide lot. Open daily 4 to 9. To reach: Drive out Pershing Drive to Washington Blvd., turn left toward Arlington Cemetery. Toledo Guaranty Corp., NAt. 2626.

BEST BUY, $11,500
Chevy Chase—10 rooms, 2 baths and 2-car garage; beautiful tree-covered lot; 85x135; near Circle; convenient to bus, schools, churches and stores. MUST BE SOLD IMMEDIATELY.
BRODIE & COLBERT, INC.
1707 Eye St. N.W. NAtional 8875.

THE BEST VALUE IN CHEVY CHASE
9-room semi-detached house, including 4 bedrooms. Light tapestry brick; automatic oil heat; built-in garage; located on beautiful Chevy Chase parkway close to Conn. ave. Owner leaving city and that is reason why we have this sacrifice price of $10,950. For further particulars call MR. PASCOE at DI. 6092, or GE. 0389.

THE POST MODEL HOME
Is Open Today and Tonight
AT 5008 THIRD ST. N.W.
6 beautifully furnished rooms, 2 baths, mammoth recreation room. Drive out, or phone Randolph 9570 for car.

$500 CASH.
New, 6 rms., 2 baths, garage, recreation room, gas appliances, good northwest section; quality construction. Balance like rent. Worth much more, but
PRICED AT $7,950
for quick sale. Can not accept this low down payment through a broker.
COL. 1755. OWNER AND BUILDER.

1501 Kalmia St. N.W.
Center Hall Brick $13,950
Large living room with open fireplace, dining room, paneled library or den, first-floor lavatory, 3 bedrooms, 2 tiled baths, screened sleeping porch, attic. Insulated, weather-stripped, furred and screened. Copper gutters and downspouts. Oil heat, electric refrigeration and garage.
Open, Heated and Lighted
Till 9 P. M.
Drive out 16th St. to Kalmia St. and turn right ½ block to home.
H. G. Smithy Co.
811 15th St. NW. NAtional 5904.

NEW BRICK BUNGALOW
$5,450—$500 Cash. $49.50 Month.
5 rooms, tile bath, with shower, h.-w. h.; high wooded section in D. C.
$6,950—Columbia Heights
8 rooms, 5 bed rooms, 1½ baths, oil heat, 2-car brick garage; good investment.
Shepherd Park Section
Detached, 6 rooms, oil heat, electric refrigerator, new-house condition. See this one.
REALTY ASSOCIATES, Inc.
1506 K St. N.W. NAtional 1439.

FIRST POST MODEL HOME
of 1936
202 ROOSEVELT ST.
HUNTINGTON TERRACE
BETHESDA, MD.
$8,650
Six rooms, brick, de luxe kitchen, tile bath, garage. Drive out Wisconsin ave. to the Bank of Bethesda, then bear left for one mile on the old Georgetown Road to Roosevelt St., then left one block to the home.
Owner J. R. HENDERSON Builder
Presented by
MORGAN E. MORGAN
1108 16th St. N.W. DIstrict 2133.

COLORED—1015 and 1260 Florida ave. ne. 6 rooms, a. m. i., newly dec. Open daily 6 to 8 p. m. Sunday, 2 to 8. DE. 1160.

## LOTS for SALE 69

CHEVY CHASE (corner), 100 ft., part or all. RENO RD. 239 ft. front, part or all. OWNER, CLeveland 1479.

CHOICE LOTS—50 to 60 ft. front, in good locations, Chevy Chase, D. C., near Nevada ave. Garrison st., near River rd., also Mass. ave. and Albemarle st. section. NAtional 2626.

Post Classified Ads—National 4200.

## LOTS for SALE 69

(Continued.)

LOTS—D. C., Va. & Md.; low price and terms; trade for equities in investment houses. Acreage, 2-100 A; nearby Md. & Va.; ripe for developments; terms. N. E. RYON CO., 1216 N. Y. ave. 3418 14th. 2203 Wilson blvd.

NORTH OF BETHESDA—Near bus and school; beautiful lots 60x120 feet at $720; electricity, gas, water and sewer available. Louis P. Shoemaker, 1719 K st. nw. NAtional 1166.

WILL TRADE CLEAR D. C. GROUND FOR SECOND TRUST NOTES OR SMALL, CLEAR PROPERTIES. BOX 238, WASHINGTON POST.

WILL TRADE CLEAR D. C. GROUND FOR SECOND TRUST NOTES OR SMALL, CLEAR PROPERTIES. BOX 238, WASHINGTON POST.

APARTMENT OR FLAT SITE.
New Hampshire Ave., near Concord.
5,304 Sq. Ft., $2,750.
ADELBERT W. LEE.
1343 H st. N.W. Dist. 4600.

80 BUILDING LOTS
Suitable for flats or row houses. In a developed location with schools, churches, transportation and chain stores, within walking distance.
CALL
HARRY WARDMAN, INC.
1512 K St. N.W. District 3830

## SUBURBAN for SALE 70

BUNGALOWS—HOUSES. Reasonable prices and terms; also trade properties.
KENSINGTON REALTY CO.
Kensington, Md. Kensington 132.

NEARBY VA.—1 acre, corner bungalow; 6 rooms and bath, attic, basement; h.-w. h.; 2 fireplaces; trees, flowers, garden. Paved street; $7,000; easy terms. J. A. Baker & Co., 1112 N. Irving st., Clarendon, Va. Wal. 7667, CLe. 8692.

## FARMS—LAND for SALE 73

BOOKLET describing farm bargains in Montgomery Co. on request. Counselman & O'Brien, 6825 Wisc. ave. Wisc. 4240.

$30 CASH; 2¾ acres farm land, nearby Maryland; paved highway; 12 miles District; $200. NA. 3753. AT. 5205-J.

## SHORE—Waterfront—Sale 75

MIDWINTER SALE
Choice summer homesites near city on beautiful bay. Big lots. Low prices. Easy terms. Fine selection if you act now. Phone NAt. 4933 for description.

## WANTED—REAL ESTATE 76

CASH FOR OLD HOUSES UP TO $4,500; any condition.
HARRY B. PITTS CO.
1019 15th St. N.W. MEtro. 0100.

FOR QUICK results, list your property for sale or rent with us.
JOHN F. DONOHOE & SONS.
314 Penna. Ave. S.E.

HOUSES in Northwest sections up to $5,000; will pay all cash. Leo M. Bernstein Co., 718 5th st. nw. ME. 5400.

I WILL PAY CASH for your property; white or colored; brick or frame. G. G. DUTY, 1024 Vermont ave. NAt. 4462.

LIST your property for sale or rent with WALTER A. BROWN.
1415 Eye St. N.W. NAtional 1652.

LIST Your Property—Sale or Rent—With R. M. DE SHAZO.
1123 14th St. N.W. NAtional 5520.

## DOGS—CATS—PETS 79

BOSTON toy, female; 2 mos.; registered; $25; also Pekingese female, toy; female, $35. Peebles, 917 20th st. nw.

SCOTTIES—Stylish; most select fancy bred; six weeks; male and female; eligible to A. K. C. 8501 Maple ave., Silver Spring, Md. Call SHep. 1309.

## MISCELLANEOUS for SALE 83

*DEALERS' ADS under this heading contain a firm name or a business address or state the word "Dealer." Other ads are presumed to be from private individuals. Readers who find dealers masquerading in this column as private individuals are urged to report the matter to The Washington Post.*

CORONA PORTABLE—Complete with case, $14.50. Other bargains. "United," 813 14th st. nw. NAtional 6063.

ELECTRIC REFRIGERATOR—5 cu. ft. porcelain interior; like new and guaranteed perfect condition; $70. Don't miss this bargain. Others as low as $40. 2030 14th st. nw.

FOLDING CHAIRS, 1,000, for rent or sale. Reasonable. Notes Auction Rooms, 633 Indiana ave. Phone DIstrict 8112.

MIDGET COLORED RADIO—New, six tubes; foreign reception; modernistic, airplane dial clock. One-year service guarantee. Was $52.50; now $29.95! Monarch Radio Shop, 1318 G st. nw.

Only $1.50 PER WEEKLY LESSON
Buys a SAXOPHONE
and 50 Private Lessons

The Same Offer Available on:
Mandolin
Violin
Cornet
Banjo
Guitar
Trombone
Clarinet
Trumpet

One of our best offers —and you'll have to admit it's unusual—imagine buying a sax and learning to play it for only $1.50 weekly. That's the only charge. You are required to pay for a few lessons in advance, but then you take the instrument home at once. All instruction is given by competent teachers at hours convenient to you. Special children's course.

HOMER L. KITT CO.
1330 G Street

Post Classified Ads—National 4200.

## MISCELLANEOUS for SALE 83

(Continued.)

PIANOS—Kitt's big midwinter clearance is still in progress with over 250 fine new and used instruments drastically reduced for immediate selling! All types and sizes are on sale—baby grands, apartment uprights, new vertical and spinet grands, period models, concert grands, etc.—such well-known makes as Knabe, Chickering, Steinway (used), Weber, Geo. Steck, Estey, Cable-Nelson, Webster, Everett, Lindeman and many others. Reconditioned uprights are priced at $15, $20, $25, $28, $30 and up; reconditioned grands at $145, $180, $195, $215, $223 and up; new small uprights, $165, $175, $195, $215; new grands at $260, $295, $310, $315, $335 and up; $5 down delivers any piano over $30. Only once a year do we allow reductions this large, so if you are considering the purchase of a piano don't fail to see these values — we promise it will be well worth your while. Homer L. Kitt Co., 1330 G st. (In the middle of the block.)

RADIOS—Demonstrators and floor samples; Philcos and R. C. A. Victor; 50% off; new guarantee. 2900 14th st. nw.

RADIOS—We are closing out Philco floor sample sets at reductions of from $12.50 to $75. The radios are the latest 1936 models and include midgets, baby grands, cabinet models and radio-phonographs at prices from $20 up; a once a year opportunity to buy a fine set at r worthwhile saving. New set guarantee. Easy terms. Kitt's, 1330 G st.

REFRIGERATOR—G. E. Model R-5, $125. 5 cubic feet; guaranteed. 1328 New York ave. nw.

SEWING MACHINES, spec. prices on all used machines. Renting, repairing. Sewing Mach. Ex., 2412 18th nw. CO. 3245.

STUDIO COUCH—Englander; was $59.50 floor sample to close out, $29.50. Ideal Bedding Co., 622 E st. nw.

TUXEDO—Like new, size 38; fit tall boy. Sell $7. ADams 2890.

TYPEWRITERS—Reconditioned standard and portables, lowest prices; all makes sold, rented, repaired. Typewriter Sales and Service, 811 17th st. nw. NA. 5666.

TYPEWRITERS—Current model Coronas and L. C. Smiths for rent. Bargains in rebuilt and reconditioned machines. The L. C. Smith and Corona Typewriters, Inc., 1018 15th st. nw. NA. 0411.

TYPEWRITERS—Corona, $12.50; Underwood, $20. We rent and repair. Standard Typewriter Co., 723 10th st. nw.

WASHER—Beautiful 8-lb. G. E., sealed motor; heavy Lovell wringer; finished in white; new guarantee. $71.55. 1328 New York ave. nw.

CASH REGISTERS—New and Used.
THE NATIONAL CASH REGISTER CO.
1208 H St. N.W.
Phones: Sales, NA. 1376; service, NA. 1390.

CENTURY OIL BURNERS.
RUDOLPH & WEST CO.
1332 N. Y. Ave. N.W. NAt. 4870.

OFFICE FURNITURE Large assortment of used pieces at low prices. H. Baum & Son, 616 E st. nw. NA. 9136.

PIANOS FOR RENT
$3.50—$4.00 PER MONTH AND UP.
Finest Rental Stock in Washington.
W. W. KIMBALL CO., 721 11th St. NW.

EASY WASHER AND IRONER Combination
We Are Closing Out This Model
$29.50 Complete
F. S. HARRIS CO.
2900 14th St. N.W.

## COAL, FUEL OIL, WOOD 83A

COAL—Finest Pa. anthracite, 2,240 lbs. to ton; egg, $12.50; stove, $12.50; buckwheat $7.90. Mover Coal Cor., 6301 Blair rd. nw.

OAK fireplace wood, $10 cord; pine, $9 cord; seasoned. Any length. NO. 0668.

WOOD—Select fireplace, wholesale; coal, fuel oil, lumber. 504 Maine ave. sw. NA. 3910. Nite, PO. 2846.

WOOD burning in the fireplace lends a cheerful atmosphere to any home. Be sure it's dry! Order new—
JOHN MEIKLEJOHN, INC.
212 Van Buren St. N.W. GE. 0621.

ARLINGTON COAL CO.
2,240 LBS. TO THE TON.
Coal Carried Into the Bin Free.

| | 1 Ton. | 2 Tons. |
|---|---|---|
| Blue Banner Egg | $8.50 | $16.00 |
| Pa. Hard Buckwheat | 8.50 | 16.00 |
| Pa. Hard, Stove or Nut | 13.00 | 25.00 |
| Pocahontas, Brisquettes | 11.00 | 21.00 |
| Pocahontas, Egg | 10.50 | 20.00 |
| Pocahontas, Chestnut | 9.00 | 17.00 |
| Pocahontas, Stove | 10.00 | 19.00 |
| Run of Mine, 80% lump | 8.00 | 15.00 |
| Va. Hard, Pea | 8.00 | |
| Va. Hard, Stove or Egg | 10.50 | 20.00 |

Washington Telephone
JACKSON 1880-1881

## WANTED—TO BUY 87

BOOKS—All kinds; any number; highest cash prices paid. MEtro. 5415. Pearlman's Big Book Shop, 1407 G st. nw.

BOOKS—All kinds; any number; highest cash prices paid. MEtro. 5415. Pearlman's Big Book Shop, 1407 G st. nw.

CASH FOR GOLD, silver, watches, rings, chains, bracelets, discarded trinkets get you money. Schiller Bros., 922 F st. nw.

DISCARDED and broken old gold, jewelry, antiques, silver, gold teeth, watches; spot cash paid. Milsam's, 436 9th st. nw.

GOLD OR PLATINUM JEWELRY AND SILVERWARE AND GOLD TEETH, ANY CONDITION. WE HAVE U. S. GOVT. LICENSE TO BUY GOLD AND PAY CASH. A. KAHN, INC., 44 YEARS AT 935 F ST. N.W.

OLD GOLD, silver, platinum, diamonds bought by oldest estab. Washington dealer. Louis Abrahams, 711 G st. nw.

SPOT CASH PAID IMMEDIATELY.
OLD GOLD AND SILVER
WATCHES, DIAMONDS, AND ANY OLD Discarded Jewelry or Gold Teeth.
SELINGER'S, 818 F St. N.W.

# A CAR FOR EVERY POCKETBOOK

## Up to $100

DURANT—1931 coupe; perfect condition; $75 or best offer. 1602 Potomac ave. se.

Pontiac $69.
'28 Cabriolet. In far above the average condition for this model. Tires, upholstery, finish and motor A-1. See Mr. Cuppet.
STOHLMAN CHEVROLET.
3307 M St. N.W. WEst 1646.

## $100 to $200

Auburn $129.
'30 Sedan. Bright black finish. Extra good tires all around; clean upholstery and a sweet running motor. Can be purchased on very liberal terms.
STOHLMAN CHEVROLET.
3307 M St. N.W. WEst 1646.

BUICK $195
'30 Victoria Coach. Beautiful black Duco finish, spotless mohair upholstery, practically new tires, six-wheel equipment, trunk rack and ready to go.
HANDLEY MOTOR
3730 Georgia Ave. N.W. AD. 6060.

CHEVROLET—'31 Coupe; splendid cond.; owner will sacrifice for bal. due; $150; easy terms. STerling 8416 before 4:30.

ESSEX $165
1931 Sedan, 6 wheels. Absolutely perfect from every angle. Only $5 down, small monthly notes. No signers required.
Gardner-Stuart Motors
804 Bladensburg Rd. N.E. LI. 8138.

FORD 1931 Tudor. Original finish, clean mohair uphol., 5 tires that show no wear. Can be had on the easiest terms. Liberal trade allowance. $165.
ADDISON CHEVROLET, INC.
1437 Irving St. N.W. ADams 5411.

## WANTED—AUTOMOTIVE 88

CASH FOR YOUR CAR.
National Auto Sales, Inc.
1417 Wisconsin Ave. N.W.

CASH! INSTANTLY! For your car. Auto loans. Used Car Clearing House, Inc., 1166 18th st. nw. MEt. 7688.

Norris Inc., 2018 14th st. NOrth 3949
SEE US BEFORE SELLING.

More Cash for Your Car.
'C' Mack, 1525 14th. De. 5897

CASH FOR YOUR CAR
PHONE DECATUR 2390.
Whether Car Is Paid For or Not.
SEE MR. BARNES, 1729 14th St.

## AUTO ACCESSORIES 94

THE Place to Buy Quality Merchandise at the Lowest Price Is
MANHATTAN AUTO & RADIO CO.,
1706 7th St. N.W.

## AUTOMOBILE LOANS 97A

NOTICE, TAXI OWNERS
Reduce your payments and get extra cash
943 NEW YORK AVE. NW.
N. E. Corner 10th. Phone NA. 5555.

QUICK AUTO LOANS
CAPITAL AUTO FINANCE SERVICE.
901 New York Ave. N.W. ME. 1338.

## AUTOMOBILES for SALE 98

AUBURN
1931 Landau Phaeton Sedan. Two-tone pearly gray with green stripe and panels, white sidewall tires; powerful motor; a showroom car. Money-back guarantee; $17 down, $21.11 per month.
"KEEP ROLLIN' WITH NOLAN."
1111 18th St. N.W.

BUICK
1930 Sedan. Formerly owned by prominent civic leader; in A-1 condition. Only $7 down, $16.89 per month.
NOLAN'S USED CAR STADIUM,
18th and M Sts. N.W.

BUICK
1930 De Luxe Sedan. Mohair upholstery, practically new tires, fine motor. Only $7 down, $19.21 per month.
NOLAN.
1111 18th St. N.W.

CHEVROLET—1933 4-door Sedan. Original paint and tires are like new. $35 down, $23 a month. Warrington Motor Car Co., 2035 17th st. nw. PO. 0701.

CORD
1931 Custom Le Baron, 4-door Sedan. European appointments, salon interior; practically new rubber, motor in 1936 condition; $50 down, $21.11 per month.
NOLAN.
1111 18th St. N.W.

FORDS, PLYMOUTHS and CHEVROLETS. Plenty to choose from; all bargains. Justice Motor, 2303 14 st.

HUPMOBILE—1933 De Luxe 4-door Sedan, radio and heater; perfect mechanical condition; original finish like new. Trade and terms. Capitol Motors, 215 Pa. ave. se. LInc. 0303. Open eves. and Sunday.

OLDSMOBILE—1934 4-door Town Sedan; original finish like new. This car is just what you are looking for. Come in and see it. Liberal trade and terms. Capitol Motors, 215 Pa. ave. se. Lincoln 0303. Open evenings and Sunday.

PACKARD
1927 Club Sedan. Black waxed finish; motor has been thoroughly overhauled. A steal at $7 down, $11.26 per month.
NOLAN.
1111 18th St. N.W.

STUDEBAKER—'35 Dic. Sedan. Beautiful black original finish, motor in absolutely A-1 condition, all steel body, tires practically new, upholstery spotless. Very low mileage and ready to go. Capitol Motors, 215 Pa. ave. se. LInc. 0303.

LEO ROCCA, INC., offers 150 guaranteed cars. No money down. 7 New York ave. ne.

TREW VALUES IN FINE USED CARS—100 to choose from. Trew Motor Co., 1526 14th st. nw. DE. 1910.

HIGH-GRADE used cars with small down payment. Royal Motor Sales, 1724 14th st. DE. 5819.

FORDS—FORDS—FORDS—FORDS
STEUART MOTORS.
6th St. and New York Ave. N.W.

SMOOT MOTOR CO., INC.
CHRYSLER-PLYMOUTH DEALERS.
3342 M St. N.W. WEst 1850.

BARGAINS IN USED CARS.
HYATTSVILLE AUTO & SUPPLY CO.
Hyattsville, Md. GReenwood 1810.

BIG SALE NOW ON
NORTHEAST MOTOR CO.
920 Bladensburg Rd. N.E. AT. 0200.

OURISMAN CHEVROLET
625 H St. N.E. LI. 10200.

COME OVER
WHERE USED CARS ARE ALWAYS BARGAINS.
LUSTINE-NICHOLSON
Hyattsville, Md. GReenwood 2200.

BARGAINS
150 used cars. Repaired in our own shop. We can fit your style and pocketbook. $25 to $550.
ANACOSTIA MOTOR CO.
1325 Good Hope Rd. S.E. LI. 2077.
2002 Nichols Ave. S.E.

## $100 to $200

(Continued.)

FORD $175
1931 Coupe, rumble seat. First-class condition and ready to go. Only $5 down, small monthly notes. No signers required.
Gardner-Stuart Motors
804 Bladensburg Rd. N.E. LI. 8138.

FORD $175
1931 Tudor Sedan. Excellent condition. Only $5 down, small monthly notes. No signers required.
Gardner-Stuart Motors
804 Bladensburg Rd. N.E. LI. 8138.

FORD—1932 V-8 Sedan; $195; good motor, tires and finish. A real buy for the money. $5.00 down; no red tape; no cosigners. Standard Motor Sales, 3022 14th st. NOrth 9139.

NASH
1932 Sedan. Twin fender lights, twin windshield wipers, shiny black finish with neat ivory stripe, practically new tires. This is truly one of the outstanding values in town at $195.
PACKARD
Kalorama at 17th.
1 Block West of 2400 16th St. Open Sundays. ADams 7437.

## $200 to $300

AUBURN—'32 Sedan, $295. Auburn Wash. Co., 2424 18th st. nw. COl. 8164. Auburn Sales and Service.

BUICK $235
1931 Coupe with rumble seat. New rubber. Perfect mechanical condition. Only $5 down, small monthly notes. No signers required.
Gardner-Stuart Motors
804 Bladensburg Rd. N.E. LI. 8138.

BUICK $225
1931 "5" sedan, model "57," 6 cream wire wheels, trunk rack, dark blue paint, clean upholstery. You will find this a very clean car throughout; "safety tested;" C. C. C. guarantee. Open evening and Sunday.
CAPITOL CADILLAC CO.
1222 22d St. N.W. NAtional 3300.

BUICK—'31 Phaeton; beautiful blue Duco finish with red wheels, trunk rack, tires practically new, leather upholstery all around; only $219. Buy a Carter-renewed car. Parkway Motor Co. 3040 M st. nw. WEst 0161.

CHEVROLET 1933 Coach. One of the most popular models in our stock. Excellent mechanically; very good tires; spotlessly clean interior, and motor is in fine condition. A real buy at $285, with liberal terms.
ADDISON CHEVROLET, INC.,
1437 Irving St. N.W. ADams 5411.

CHRYSLER $275
1931 Coupe. This car is the best buy in town. Only $5 down, small monthly notes. No signers required.
Gardner-Stuart Motors
804 Bladensburg Rd. N.E. LI. 8138.

DODGE—'32 Sedan, $275; perfect in every detail. F. M. McLaughlin, 3103 R. I. ave. ne. DE. 4691. Call De Pue.

FORD $295
1933 Tudor Sedan; original finish; has practically new tires; motor same as a new car; trade and terms. Two-day money-back guarantee. This car is way above the average; one look will convince you of this marvelous value.
HANDLEY MOTOR
3730 Georgia Ave. N.W. AD. 6060.

FORD 1932 V-8 De Luxe Tudor. Taken in trade on a new 1936 Chevrolet, this job has had fine care—kept in heated garage, and its tires, finish, upholstery and motor show it. A real bargain. $235.
ADDISON CHEVROLET, INC.,
1437 Irving St. N.W. ADams 5411.

HUPMOBILE—1931 De Luxe 4-door Sedan; good condition; $225. Lepper Motor Sales, 5010 R. I. ave. ne. GR. 1381.

PLYMOUTH 1933 Sedan; floating power, motor in best of condition; 5 excellent tires; spotless throughout and the easiest terms. Only $295.
ADDISON CHEVROLET, INC.
1437 Irving St. N.W. ADams 5411

PLYMOUTH $245
1932 "P. B." Convertible Coupe. Good condition throughout. Only $5 down, small monthly notes. No signers required.
Gardner-Stuart Motors
804 Bladensburg Rd. N.E. LI. 8138.

PONTIAC
'31 Sedan. Beautiful green Duco finish, clean as a pin; six wire wheels. If you take a demonstration in this car you will buy it; two-day money back guarantee. Only $235.
HANDLEY MOTOR
3730 Georgia Ave. N.W. AD. 6060.

PONTIAC $245
1931 Sedan. Low mileage, absolutely perfect. Only $5 down, small monthly notes. No signers required.
Gardner-Stuart Motors
804 Bladensburg Rd. N.E. LI. 8138.

ROCKNE—1932 Convertible Phaeton, $225. Fleming Motor Corp., 2155 Champlain st. nw. COl. 1020. Pontiac Dealers.

STUDEBAKER—'31 "6" Sedan; 4 practically new tires; shiny finish; A-1 mechanically; $225. Alber & McNeil, 1418 P st. nw.

## $300 to $400

OLDSMOBILE 1933 Town Sedan. Spacious built-in trunk, 4 good tires, clean upholstery and a smooth, quiet motor. Liberal terms and trade. A real bargain at $395.
ADDISON CHEVROLET, INC.,
1437 Irving St. N.W. ADams 5411.

PACKARD
1931 De Luxe Convertible Coupe. 6-wheel Coupe, metal chrome tire covers, fender lamps, winter front, trunk rack, twin rear lights. Leather upholstery, very good tires and smooth running motor. The first buyer can get this automobile for $350.
PACKARD
Kalorama at 17th.
1 Block West of 2400 16th St. Open Sundays. ADams 7437.

PONTIAC 1933 Coach, $350. Spotless black finish. Enjoy its comfort. Mechanically O.K. See it today. "Winterized and Safety-tested," with a "Good Will Guarantee." Ask for car 2403. L. P. Steuart, Inc., 1325 14th st. nw.

TERRAPLANE
1934 Coupe; five windows. Brewster green finish with cream stripe and cream wire wheels. Black fenders, metal tire covers, rumble seat. Spotless whipcord upholstery. This is one of the best looking and smoothest running 1934 coupes we have seen. It's perfect from bumper to bumper. Very special at $395.
PACKARD
Kalorama at 17th.
1 Block West of 2400 16th St. Open Sundays. ADams 7437.

## AUTOMOBILES for SALE 98

## $300 to $400

(Continued.)

PONTIAC $315
'32 convertible coupe. Beautiful new black paint with green wheels; brand new top; perfect mechanically; economical to operate. Ask for a demonstration in this car.
SEMMES SALES, INC.
Pontiac Sales and Service Center.
4121 13th St. AD. 8800.

## $400 to $500

CHEVROLET—1934 Master Sedan; deluxe equip.; in A-1 cond. throughout. $419. Trade and terms. Barry-Pate, 1130 Conn. ave.

DODGE '33 4-door Sedan; black finish, cream trim; good buy at $445. Stanley H. Horner, 1111 14th st.

DODGE—'34 Coach, $450; clean as a pin throughout; fully guar.; new-car appearance. McReynolds Motor, 1723 14th nw.

FORD $450
1935 Coach, radio equipped; beautiful new-car condition all around; lowest terms; liberal trade.
ROSEN-RICE MOTOR CO.
DE SOTO-PLYMOUTH DEALERS.
1423 Irving St. N.W. COlumbia 10324.

OLDS 1934 Coupe. Equipped with radio and heater, $495. Community Motors, 6621 Wis. ave. WI. 2676.

STUDEBAKER 1934 St. Regis Sedan. Safety glass, steel body, free wheeling, excellent rubber, trunk and smooth 88-horsepower engine. Liberal terms and trade. $475.
ADDISON CHEVROLET, INC.,
1437 Irving St. N.W. ADams 5411.

TERRAPLANE $495
1935 convertible coupe, beautiful green opalescent paint, good tires, clean top, leather upholstery. This car has had best care and certainly is in good condition; "safety tested;" C. C. C. guarantee. Open evenings and Sunday.
CAPITOL CADILLAC CO.
1222 22nd St. N. W. NAtional 3300.

Ed Cashell Perfect used cars. '33 Dodge De L. Sedan, $439. Rockville, Md. Phone 213.

## $500 to $600

FORD
1935 De Luxe Touring Sedan; two to choose from. The last '35 company official cars with less than 8,000 miles, one cordova tan, the other black. Chromium air wheels, radio, trunk, safety glass, wool suede upholstery. These cars look and run like new. 2-day money-back guarantee. Only $579.
TAKOMA MOTOR CO.
Takoma Park, opp. Takoma Thea. GE. 9657

PACKARD $575
1932 Club Sedan, model "902." Smart black finish, all very good tires, fine, clean upholstery. You will find this car has had good care and certainly is in excellent condition; "safety tested," C. C. C. guarantee. Open evenings and Sunday.
CAPITOL CADILLAC CO.
1222 22d St. N.W. NAtional 3300.

## $600 to $700

DODGE $695
1935 4-door touring sedan. Built-in trunk and radio; beautiful original blue finish, clean upholstery, good tires, perfect condition throughout; new car guarantee; terms and trade.
DUKE & OTEY
1365 H St. N.E. ATlantic 6020.

OLDSMOBILE $675
1935 six-cylinder touring coupe, black paint, clean upholstery. This has low mileage and is in splendid condition throughout; "safety tested;" C. C. C. guarantee. Open evenings and Sunday.
CAPITOL CADILLAC CO.
1222 22d St. N.W. NAtional 3300.

TERRAPLANE—1935 4-door Sedan. Beautiful black enamel finish, steel spoke wheels; built-in luggage compartment. This car is absolutely like new. Only $625. Trade and terms. Capitol Motors, 215 Pa. ave. se. Linc. 0303.

## $700 to $1,000

CHRYSLER—'35 "8" Coupe, like a new car; very low mileage; $725. Coast-In, Inc. 515 8th st. se.

## $1,000 and Up

PACKARD $1,095
1934 model 1100 "5" sedan, 6 wire wheels, fine dark maroon paint, clean broadcloth upholstery. You will find this car in excellent condition; "safety tested;" C. C. C. guarantee. Open evenings and Sunday.
CAPITOL CADILLAC CO.
1222 22nd St. N. W. NAtional 3300.

## AUTOMOBILES for SALE 98

Buy a
'Better Conditioned Car'
NOW for LESS
Than you will pay this SPRING
'33 Chevrolet Coach........ $289
Black; Red whls.; New tires
See at 1835 14th St.
TAYLOR MOTOR CO.
14th at T

VETERANS TAKE NOTICE!
75 Used Cars
All Makes, Models and Prices.
BUY NOW
Tags included in price of car.
No Cash Down.
Pay When You Receive Your Bonus
Call for Full Information.
Gardner-Stuart Motors
804 Bladensburg Rd. N.E.
Lincoln 8138
Order Today, We Will Deliver Tomorrow.

Winnie Winkle, The Breadwinner

"Iron" in His Blood

EVANS-PALMER, Inc.
*Since Announcing Our*
BONUS PLAN
Ex-service men already are driving—
"WASHINGTON'S FINEST"
You Too Can Drive a Car TODAY—Simply Bring Your Bonus Certificate to
EVANS-PALMER, Inc.
14th and L Streets N.W.
De Soto-Plymouth Distributors

"Cap" Stubbs — Gran'ma Knows — By Edwina

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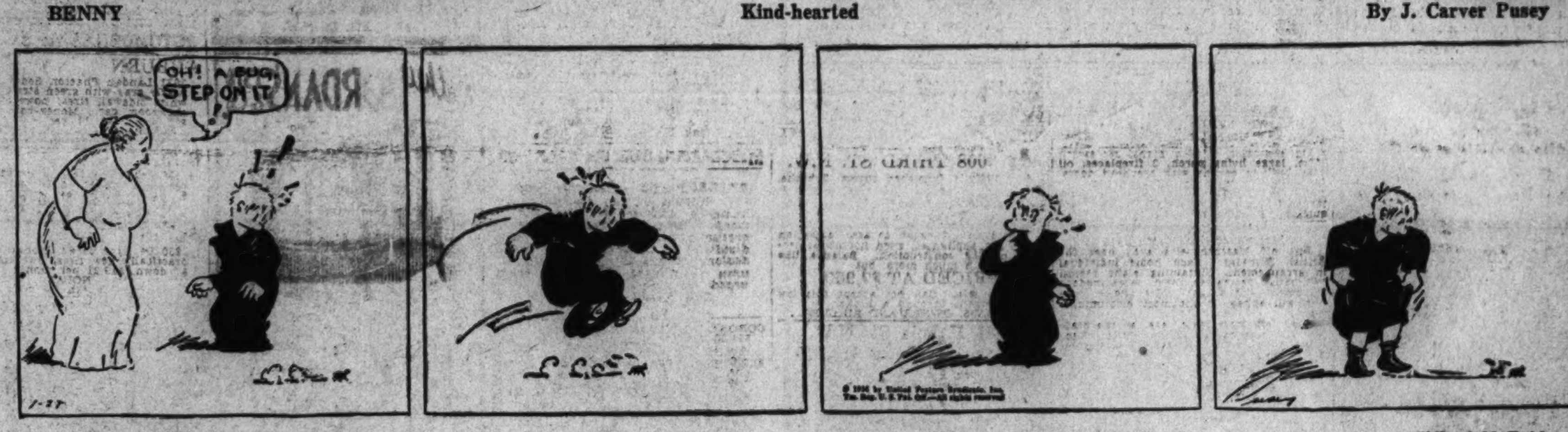
DICK TRACY — You Don't Say

THE GUMPS — Making a Hash of It

JOE PALOOKA — In a Spot — By Ham Fisher

BENNY — Kind-hearted — By J. Carver Pusey




NAPOLEON AND UNCLE ELBY — Clifford McBride

DIXIE DUGAN — Mixed Up — By J. P. McEvoy and J. H. Striebel

NED BRANT — A Story of College Athletics — By Bob Zuppke

# Today's Crossword Puzzle

**ACROSS.**

1 Past
4 Meal
10 Encourage
14 Opening
15 Absconder
16 Southern johnnycake
17 Accumulate
19 South American country
20 Destroy
21 Cultivated
23 Loses courage or spirit
25 Type measure
26 Goddess of discord
28 Small table
29 Disclose
31 Literary compositions
34 Device for sifting
36 Face of a gem
38 Female sandpiper
39 Ancestral house of the ruling British dynasty
40 Measures
41 5280 feet
42 Title of Mohammed
43 Exposed
44 Bed canopies
45 Blends imperceptibly
47 Places in another flower container
49 Muse of lyric and amatory poetry
51 Place to sit
52 Hebrew letter
54 Verses of two measures
57 Surgical instrument
59 Open court
60 Part played
62 Animal's nose
63 Units of weight
64 Make possible
66 Utilize
67 Poker stake
68 Gentle family horse
69 Thrice: prefix

**DOWN.**

1 Variety of quartz
2 Street urchin
3 Precious stone
4 Place aside for future use
5 Type of railway: colloq.
6 Small explosion
7 Mimicked
8 Withers
9 Those intrusted with others' property
10 Protective garments
11 Separating lines
12 Tennysonian character
13 Cards next below the jack
18 Part of a coat
22 Form used in stamping
24 By
27 Less dangerous
29 Seclusion
30 Afterward
32 College cheer
33 Perceives with the eyes
34 Suture
35 Small island
37 Grants
40 Gained the command of
41 Covering for the hand
43 Throb
44 Make less refined
46 Lubricate
48 Favorite
50 Town in Maine
52 Stop momentarily
53 Go in
54 Facts
55 Metal
56 First piece sawed from a log
58 Look sullen
61 Diminish
65 Island of New York State: abbr.

**YESTERDAY'S ANSWER.**

| | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| L | E | E | R | ■ | A | R | A | ■ | A | L | O | P |
| I | D | L | E | ■ | D | E | L | ■ | B | E | V | Y |
| S | E | L | F | ■ | O | B | I | ■ | I | T | E | R |
| T | R | I | E | D | ■ | A | B | A | L | O | N | E |
| ■ | ■ | P | R | I | S | T | I | N | E | ■ | ■ | ■ |
| I | F | S | ■ | V | I | E | ■ | E | N | S | U | E |
| C | R | I | S | I | S | ■ | P | R | E | T | T | Y |
| E | A | S | E | S | ■ | S | A | O | ■ | R | E | E |
| ■ | ■ | ■ | C | O | I | N | C | I | D | E | ■ | ■ |
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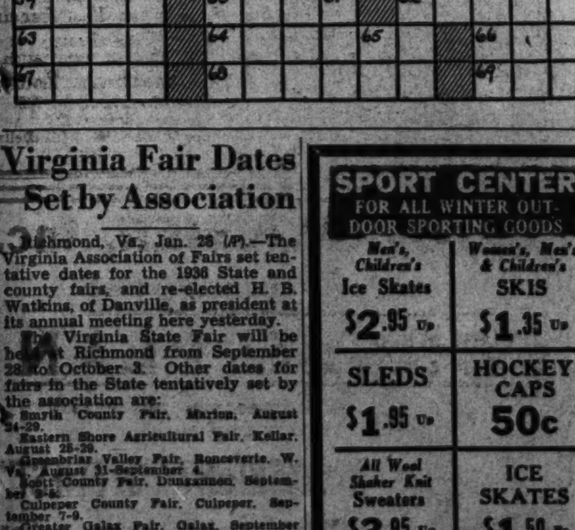

## Virginia Fair Dates Set by Association

Richmond, Va., Jan. 28 (AP).—The Virginia Association of Fairs set tentative dates for the 1936 State and county fairs, and re-elected H. B. Watkins, of Danville, as president at its annual meeting here yesterday.

The Virginia State Fair will be held at Richmond from September 28 to October 3. Other dates for fairs in the State tentatively set by the association are:

Smyth County Fair, Marion, August 24-29.
Eastern Shore Agricultural Fair, Keller, August 25-29.
Greenbriar Valley Fair, Ronceverte, W. Va., August 31-September 4.
Scott County Fair, Dungannon, September 2-5.
Culpeper County Fair, Culpeper, September 7-9.
Greater Galax Fair, Galax, September 8-12.
Staunton Fair, Staunton, September 7-12.
Alleghany County Fair, Covington, September 15-18.
Rockbridge County Fair, Lexington, September 21-25.
Roanoke Fair, September 22-25.
Norfolk Fair, September 28-October 3.
Great Suffolk Fair, October 5-10.
Amherst County Fair, Amherst, October 6-9.
Petersburg Fair, October 12-17.
Halifax County Fair, South Boston, October 13-17.
Nelson County Fair, Shipman, October 13-16.
Danville Fair, October 13-16.
Emporia Agricultural Fair, Emporia, October 26-31.

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ICE SKATES $1.50 Pr.

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# 2 Army Pilots Killed in Crash At Bolling Field

### Gusty Wind Believed Cause of Accident; Board Starts Inquiry.

Two Army Air Corps officers met death yesterday afternoon when their plane crashed as they tried to land at Bolling Field.

They were First Lieut. Dudley E. Whitten, of Dallas, Tex., and Second Lieut. William Keith Payne, of Atlanta, Ga. Payne was killed instantly and Whitten died less than an hour after frantic workers had extricated his mangled body from the twisted wreckage of the plane, a Curtis observation ship. Whitten was 30 years old and Payne 26.

**No Witnesses.**

There were no eyewitnesses to the crash. Officer and men at Bolling Field were indoors and at mess at the time. They heard the grinding smash as the plane struck the roof of a hangar at the extreme south end of the field, looped crazily in the icy air, then fell, upside down, on the opposite side of the hangar.

Yesterday morning, with Payne at the controls and Whitten a passenger, the pair left Pope Field, at Fort Bragg, N. C., for Washington.

Immediately after the crash, an accident board, composed of officers at Bolling Field, began an investigation. No report will be made on their findings until today, they indicated last night.

The plane fell on a busy part of the field. As soon as Payne's body had been removed from the debris and Whitten rushed to the post dispensary, where he died, a crew of mechanics began to remove the wreckage. They shivered in the bitter cold.

**Wind Is Blamed.**

The War Department announced last night that the aviators were completing a trip to Bolling Field from Fort Bragg. Officials said they believed the gusty, snow-laden wind caused the crash.

Lieut. Whitten was a native of Wharton, Tex., and was appointed an officer in the Air Corps on September 4, 1929, after serving a year as a flying cadet. He was promoted to first lieutenant August 1, last year. He was a graduate of the Air Corps Primary Flying School, the Pursuit Course of Advanced Flying School and the Armament Course of the Air Corps Technical School.

He leaves his wife, Mrs. Dorothy Whitten, of Dallas.

Lieut. Payne was for two years a student at Georgia Tech. He was graduated from the Air Corps Advanced Flying School February 24, 1933, and put in one year of duty at Bolling Field and three months service at Fort Bragg.

## Wreck of Plane and 2 Army Pilots Who Were Killed

Post Staff Photo.

*All that was left of Army observation plane which crashed at Bolling Field yesterday.*

*2D LIEUT. WILLIAM K. PAYNE.*

*LIEUT. DUDLEY E. WHITTEN.*

## $12,500 Pay Roll Taken By 9 Masked Bandits

Chicago, Jan. 28 (AP).—Nine men, masked and armed, raided the offices of the Rand McNally Co. today and escaped with a $12,500 pay roll.

About 50 employes were in the office—on the second floor of a building just south of the Loop on Clark street—when the robbery was carried out.

## 6 Hurt as Fire Truck Skids and Strikes Wall

Baltimore, Jan. 28 (AP).—Six firemen, including a captain, were injured today when a fire truck responding to an alarm skidded on the ice and crashed into a wall.

None of the firemen was seriously hurt. Capt. Joseph C. Bowersox lost several teeth; the others were bruised.

## Mobile & Ohio Strike Voted in Wage Battle

St. Louis, Jan. 28 (AP).—J. H. McQuaid, chairman of a joint union committee, announced today that operating and clerical employes of the Mobile & Ohio Railroad had voted "overwhelmingly" to strike unless demands for a 10 per cent wage restoration were met.

He said receivers of the railroad, C. E. Ervin and T. M. Stevens, would have until 9:30 a. m. tomorrow to accede to the wage demands before his committee met to set a formal date for the strike.

# Negro May Sit On Fairfax Jury To Try Hummer

### Reconstruction Recalled by Setting for Murder Case Opening Today.

FAIRFAX BUREAU OF THE POST, P. O. Box 246, Fairfax, Va. Phone Alexandria 43-F-31.

In a setting that recalled reconstruction days, Fairfax County will put on trial today Hugh Hummer, 50-year-old tenant farmer, charged in the murder last August of his landlord, Truman Brush, 73-year-old Falls Church recluse.

What made older residents of the county recall the era of the carpet bagger was the presence on the panel of jurymen selected to try Hummer of George Coates, Chantilly Negro.

If attorneys for the Commonwealth and the defense accept Coates it will be the first time since reconstruction that a colored man has sat on a jury trying a white man in a murder case.

Henry Edwards, 38, colored, formerly employed by Hummer, yesterday appeared in Fairfax County courthouse with his attorney, Alfred Collins, colored, of Alexandria, who entered a plea of guilty to two indictments charging him with murder and robbery in connection with Brush's death.

In withdrawing a not guilty plea entered when Edwards was arraigned about a week ago, Collins asked Circuit Judge Walter T McCarthy to defer sentence until evidence in mitigation of the defendant's part in the crime can be submitted. The request was granted.

Brush's battered body was found on a path near his home August 23. Authorities said he had been knocked unconscious and his home ransacked for a large amount of money hidden there. Failing to find cash, the would be robbber returned and bashed in the recluse's head with a rock.

Edwards made a confession last September which, according to Fairfax County police, placed the major blame for the killing on Hummer.

It was Hummer who notified authorities that Brush had been slain and led them to the body.

Joseph Croson, of Pender, one of the 26 veniremen from which Hummer's jury will be chosen, was excused from service by Judge McCarthy yesterday because of his objection to capital punishment.

Eighteen witnesses will be put on the stand by the Commonwealth and four by attorneys for Hummer. Hummer will be represented by Harlan Wood, of Washington, and Judge William S. Snow, of Alexandria.

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James H. Beattie, of Beltsville, Md., formerly of McLean, last night was elected president of the McLean Volunteer Fire Department. Beattie has been chief of the department for 12 years, but his present residence, 40 miles away, prevents his active participation in fire calls. The by-laws were amended last night to create the new office of president.

John H. Carper succeeds Beattie as chief. Other officers elected are: J. Clemens Storm, first assistant chief; Albert Gorham, second assistant chief and secretary; John H. Preston, fire marshal; Alfred Souder, assistant fire marshal; Henry A. Huschka, H. A. Storm, J. H. Beattie and Earl Sanders, members of the board of directors; Jesse Dailey, captain; Hershell E. Wright, junior captain; Willard Dailey and Charles Magarity, first lieutenants; Joseph Farver and Aubrey Dailey, second lieutenants; Walter Kerns and Marvin Poole, third lieutenants; Raymond Kane, Ralph Pearson, Joseph Trammell and Otto Voight, nozzle captains; Thomas M. Corner, chief engineer; Lewis Magarity, electrician; Aubrey Dailey, assistant electrician; Ralph Pearson, assistant secretary; Harry R. Farver, treasurer, re-elected.

The department will give a turkey dinner Saturday in the engine house, under charge of J. H. Beattie and Jesse Dailey.

Albert Gorham was made chairman of the committee to arrange for a first aid unit. Instructions will be given by L. P. Strobel, captain of the Alexandria City Rescue Squad, the course to be given one night a week for eight weeks. Between 30 and 40 men signified intention to attend. Women of the community were invited to participate.

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Harmony Chapter, Eastern Star, of Vienna, decided Monday night to hold a benefit card and game party Friday night at the home of Mrs. Charles E. Burner.

Mrs. Rufus Pobst was appointed to arrange a dinner for the benefit of the chapter's educational fund, to be held early in February.

Harmony Chapter and Tharon Chapter, of McLean, will be joint guests of honor February 6 of Jessica Callahan Chapter in Alexandria.

## Postcard Is Clue In Trunk Murder

By the Associated Press.

Spokane, Wash., Jan. 28.—Handwriting experts were called today to help find the slayer of Mabel Dolores Naccarato, 24, whose decomposed body was found stuffed into a trunk in a hotel here.

Identification of the writer of a postcard received at Mrs. Naccarato's hotel shortly after she disappeared was sought by Spokane officers. The card asked the hotel to reserve the room she occupied, stating she would return in 10 days.

In Vancouver, B. C., Kiyo Higashi, 26, Japanese, who officers here said had the same name as a man sought for questioning, was released after several hours.

## Parole Board to Study 17 Requests Tomorrow

Parole applications of 17 District prisoners are to be considered at a meeting of the District Parole Board at the reformatory at Lorton, Va., tomorrow.

The applicants are Richard O. Miller, Samuel Hawkins, Charles P. Young, Freeland Bragg, Marcellus Glascoe, Wilbur N. Averill, William Smith, Herbert Hillman, Eldridge White, Harry Clay, Rudolph Mitchell, Francis Thomas, Robert Watson, son, Jesse Greenwell, Thomas C. Brooks, John Walker, and James H. Anthony.


EVERYTHING FOR YOUR CAR at cut prices
NO MONEY DOWN
PAY AS YOU RIDE
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**Help Kidneys**

Don't Take Drastic Drugs

Your Kidneys contain 9 million tiny tubes or filters which may be endangered by neglect or drastic, irritating drugs. Be careful. If functional Kidney or Bladder disorders make you suffer from Getting Up Nights, Nervousness, Loss of Pep, Leg Pains, Rheumatic Pains, Dizziness, Circles Under Eyes, Neuralgia, Acidity, Burning, Smarting or Itching, you don't need to take chances. All druggists now have the most modern advanced treatment for these troubles—a Doctor's prescription called Cystex (Siss-Tex). Works fast—safe and sure. In 48 hours it must bring new vitality and is guaranteed to make you feel years younger in one week or money back on return of empty package. Cystex costs only 3c a dose at druggists and the guarantee protects you.—Advertisement.

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THE BILTMORE NEW YORK
For many years the New York home of thousands of world-wide travelers.
Single Rooms from $4
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Weather forecasters promise the continuance of the cold wave! See our warming selection of coats at heart-warming reductions!

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Society Brand Overcoats 38.75
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THE HECHT CO. MEN'S SHOPS
F STREET AT SEVENTH NATIONAL 5100


## 5 Killed in Traffic on Nearby Highways Over the Week-End

### 50-Mile Wind and 7-Above Temperature Greeted D. C. Residents on Way to Work Today

Washington today was held in the ... grip of a new wave of icy ... which swept in from the ... "mild" ...

*Among whiskies, as among artists*

ONE IN A THOUSAND GAINS ENDURING FAME

Golden Wedding is ALL whiskey... three delicious whiskies blended, as rare teas or coffees are blended... solely for Better Taste! Here is the formula:

| | |
|---|---|
| 18 YEARS AGED IN WOOD .... | 15% |
| 8 YEARS AGED IN WOOD ..... | 5% |
| AGED IN WOOD 15 MONTHS .. | 80% |

*Average age 4 years..."It's ALL whiskey"*

SCHENLEY'S **Golden Wedding**

*America's finest blend of Straight Whiskies*

AS YOU PREFER IN "BOURBON" OR RYE

*1/3 Golden Wedding 2/3 Dubonnet Makes the Wonderful Dubonnet Manhattan. Try It!*

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HAS HAD NO PEERS FOR 50 YEARS

FAMOUS CAPITAL RECIPES

# The Washington Post

SPECIAL COOK BOOK SECTION

Washington, D. C., Wednesday, January 29, 1936.

# THE DISTRICT OF COLUMBIA FEDERATION OF WOMEN'S CLUBS

*presents*

# *"Good Things to Eat"*

FAMOUS RECIPES OF THE NATION'S CAPITAL

A SEMI-ANNUAL COOK BOOK CONTAINING THE PRIZE WINNING RECIPES OF THE FEDERATION OF WOMEN'S CLUBS SPONSORED AND PRESENTED BY

# The Washington Post

## The District of Columbia Federation of Women's Clubs

Abraham Lincoln Circle, No. 3, Ladies of the G. A. R.
Aid Association for the Blind of the District of Columbia
Baby-Lovers' Circle of the Florence Crittenton Home
Capitol Hill History Club
Columbia Heights Art Club
District of Columbia Auxiliary to the Woman's National Sabbath Alliance
Entre Nous Club
Excelsior Literary Club
Florence Crittenton Home Board
Graduate Nurses Association of the District of Columbia Housekeepers' Alliance
Junior Women's Club, No. 1, of Takoma Park, Md.
Ladies of the Auxiliary of the District of Columbia Fire Department
Legion of Loyal Women
Marietta Park Women's Club
North Beach Women's Club
Park View Women's Club
Petworth Woman's Club
Philo-Classics
Political Study Club
Rowac Club
Rubenstein Club
Sunshine and Community Society
Takoma Park Woman's Club
Woman's Christian Temperance Union of the District of Columbia
Woman's Clinic
Women's Auxiliary to the Railway Mail Association
Women's City Club
Women's Single Tax Club
Woodridge Book Club

# VE 'ETABLE DISHES

**Curried Cabbage.**

1 medium-sized head of cabbage cut fine
3 strips of bacon, cut into bits with shears
1 large or 2 small onions, sliced
1 lemon
1 teaspoon salt
1 teaspoon tumeric
1 teaspoon curry powder
1 apple, sliced
1 cup of meat stock or soup

Place the cabbage in a baking dish which has a lid. To this add the juice of 1 lemon;
1 teaspoon of salt
1 teaspoon of tumeric
1 teaspoon of curry powder
1 apple
1 small can of clear soup or meat stock and the fried onion, after it has been placed in a pan with the bits of bacon and well-browned, together with the bacon and its shortening. Cover the baking dish and set over a low blaze to simmer for 2 or 3 hours. Serve hot.

This is palatable with turkey, chicken, as well as reasts of meat.

MRS. SAMUEL A. SWIGGETT,
Chairman of the Department of Fine Arts of the D. C. Federation of Women's Clubs.

**Cauliflower on Toast With Cheese Sauce.**

1 medium-sized cauliflower
1 teaspoon salt
1 teaspoon sugar
Toast
Thick cheese sauce
1 tablespoon minced parsley (optional)

Remove wilted leaves, cut cauliflower in 4 sections, put in a saucepan and almost cover with boiling water. Add the sugar and salt, and boil until the cauliflower is barely tender (about 25 minutes). In the meantime, make the cheese sauce and the toast. To make the cheese sauce, prepare a cup and half of very thick white sauce, add to it a half cup of grated, strongly flavored American cheese and let cook over hot water until the cheese melts. To serve, drain the cauliflower, place each section on a slice of toast, pour over the cheese sauce, and sprinkle with the parsley, if used.

MRS. JESSIE D. PATTON,
Abraham Lincoln Circle, No. 3,
Ladies of the G. A. R.

**Noodle Dish.**

1 package of wide noodles
1 10-cent can pimientoes
1 medium size can mushrooms
2 tablespoons grated onion
1 small can tuna fish
1 small can peas
2 cups cream sauce
1 cup buttered bread crums

Cook the noodles in boiling water till tender and add all other ingredients, except crumbs. Spread crumbs on top of mixture and bake. This makes a splendid luncheon dish.

MRS. OSCAR H. NELSON.
Petworth Women's Club.

**Nine-Minute Cabbage.**

1 medium sized head of new cabbage, for boiling
1 cup milk
2 teaspoons butter
Salt

Cook milk and salt in a wide, open kettle until the mixture reaches the boiling point.

Add shredded cabbage which has been soaked in cold water for about half an hour. Cook exactly nine minutes. Add 2 teaspoons butter and serve at once.

If the cabbage is finely shredded it will be much nicer. This is easily digested by children and people who say they "just cannot eat boiled cabbage."

MRS. RUTH H. SNODGRASS.
Secretary D. C. Federation of Women's Clubs.

**Irish Potatoes.**
(Spanish style)

3 cups hot riced potatoes
1 teaspoon grated onion
1 finely chopped pimiento
2 tablespoons vegetable shortening
Pepper and salt to taste
1 to 2 tablespoons hot milk

Mix well together and bake until creamy. Pile lightly in a hot dish. Before baking, spread butter freely over top. Take fork and run over top of butter to form block design.

MISS CATHERINE LONG.
Rubinstein Club.

**Tomato Fritters.**

Mix together one can tomatoes, 6 cloves, ¼ cup sugar, 3 slices onion and cook 20 minutes and strain. Add 1 teaspoon salt, dash cayenne, ¼ cup butter, 1/3 cup cornstarch, 1 egg and cook until thickened. Cool. Cut in diamonds or strips and roll in crumbs, then egg, and then crumbs, and fry in deep fat.

MRS. E. M. GUSTAFSON.
Sunshine and Community Club of District of Columbia.

**Escalloped Corn.**

1 can corn
1½ cups milk
1 teaspoon sugar
3 tablespoons melted butter
2 eggs
¼ cup flour
Salt and pepper to taste

Mix and pour into greased dish and bake until firm in center. Slow oven is best.

MRS. B. J. WALDO.
Petworth Women's Club.

**American Macaroni.**

½ package macaroni cooked in milk until done. Blanch.
1 cup ham or bacon (chopped or cut fine)
1 can mushrooms
1 medium can tomatoes
2 onions (cut fine)
2 green peppers (chopped)

Cook all above ingredients until done. Have ready ½ pound snappy cheese, grated, and one pint of white sauce made with cream. Mix the macaroni and vegetable mixture with half of the cream sauce and half of the cheese. Put into a baking dish, cover with the other half of the cream sauce seasoned with a pinch of mace. Sprinkle with rest of cheese and bake until brown.

MRS. MARGARET L. TOWNSEND
North Beach Women's Club.

**Mother's Baked Beans.**

1 pound beans
1 pound salt pork
1 dozen small onions
½ tablespoon salt
6 tablespoons molasses
1 tablespoon mustard

Soak beans overnight. Drain. Cover with water, add salt and simmer until tender. Drain and save liquor. Stir molasses and mustard with beans. Pour one-half of mixture in bean pot. Cover with layer of one-half of sliced pork. Pour in remaining beans and place whole onions in this layer of beans. Top with balance of sliced pork and cover all with bean liquor. Place cover on bean pot and bake 4 hours. Uncover pot during last hour of baking to brown.

MRS. ROGER BRADSHAW,
Park View Woman's Club.

**Sauer Kraut and Dumplings.**

(from an old Pennsylvania Dutch recipe.)

Place a small roast of lean fresh pork in a Dutch oven or casserole with cover. Add sauer kraut and two cups boiling water. Cover and cook in oven two hours.

Beat 2 eggs until light, add ¼ cup milk. Sift 1 cup of flour, ½ teaspoon salt, and 2 teaspoons baking powder. Stir egg mixture into this, beating to a stiff batter. Drop by spoonfuls on top of sauer kraut. Cover closely and steam 20 minutes. Do not raise the lid until cooked. Serve with mashed potatoes and hot apple sauce.

GERTRUDE NORCROSS,
Petworth Woman's Club.

**Mexican Fried Rice.**

2 tablespoons olive oil heated in frying pan. Add 1 cup uncooked washed rice and heat in olive oil until cooked. Rice will pop. Add ½ cup cheese, 1 cup chopped ripe olives, ¼ cup lightly fried minced onions. Add 1 cup bouillon and from time to time add additional water to keep moist. When rice is tender, add ½ cup tomato pulp and serve.

EVERILER MURPHY,
Rubinstein Club.

## Temperance Union.

**Officers.**

President—Mrs. Ida W. Ramsay, 1332 Jonquil street. Ge. 4626.

First Vice President—Mrs Arthur C. Watkins, 1628 Columbia road. Co. 2476-J.

Second Vice President—Mrs. Marie N. Brinley, 1304 D lafield place. Ge. 8540.

Corresponding Secretary—Mrs. B. Shanks Chaney, 47-A Carroll Manor, Takoma Park, D. C. Sh. 2296.

Treasurer—Mrs. Gertrude F. Hoage, 321 West Bradley lane, Chevy Chase. Md. Wi. 5389.

Recording Secretary—Mrs. Josephine E. Peters, 3400 Macomb street. Cl. 3480.

Assistant recording secretary—Mrs. Charles William, 2505 Brentwood road northeast. Po. 2084-W.

The Woman's Christian Temperance Union is engaged in a program of scientific education regarding alcohol and its effects on the human body.

# Club Women Co-operate

Harris & Ewing Photo.
*MRS. E. H. DANIEL, 1st vice president.*

Harris & Ewing Photo.
*MRS. LLOYD W. BIDDLE, president of the District Federation of Women's Clubs.*

Harris & Ewing Photo.
*MRS. C. P. KEYSER, Treasurer.*

Harris & Ewing Photo.
*MRS. A. C. WATKINS, 2d vice president.*

Post Staff Photo.
*MRS. A. B. McMANUS, Auditor.*

*OFFICERS of the District of Columbia Federation of Women's Clubs have co-operated with their individual clubs to make this cookbook, "Good Things to Eat," a success. Through their endeavour The Post brings favorite Washington recipes to housewives of this city.*

Bachrach Photo.
*MRS. R. SNODGRASS, Rec. Secretary.*

Post Staff Photo.
*MRS. J. D. KILEY, Cor. Secretary.*

# SALADS

**Sea Dream Salad.**

1 package lime-flavored gelatin
1 cup boiling water
1 cup grated cucumber
1 tablespoon vinegar
1 teaspoon onion juice
½ teaspoon salt
Dash of cayenne pepper

Dissolve gelatin in boiling water, add ingredients in order given. If desired, the mixture may be forced through a sieve, though not necessary.

Turn into mold, chill until firm. Serve on lettuce with any dressing.

MRS. JENNIE H KNIGHT,
Women's Single Tax Club.

**Dutch Girl Salad.**

Hair—Sprig of parsley
Face—Half hard-cooked egg, cut lengthwise
Eyes—Whole cloves, stuck in egg
Mouth—Piece of stuffing from stuffed olives
Blouse—Slice of ripe tomato
Buttons—Slices of stuffed olives
Skirt—Leaf of lettuce, fringe at bottom
Arms and legs—Canned asparagus tips.

Arrange on dinner or breakfast plates, as salad plates are not large enough to give room for arms and legs.

Just the thing for a children's supper party.

MRS. RUTH H. SNODGRASS,
The Woman's Clinic—Rec. Sec.

**Golden Glow Salad.**

1 package lemon-flavored gelatin
1 cup boiling water
1 cup pineapple juice
3 tablespoons lemon juice

Let stand until almost set, then whip, add 1 cup shredded pineapple, 1 cup grated carrots, ½ cup grated cheese, ½ cup nut meats.

MRS. LEONARD E. MISTER,
Park View Woman's Club.

**Apple-Celery Salad.**

3 or 4 medium-sized apples, peeled and diced
1 cup chopped celery
¼ cup chopped cherries
1 package lime or lemon-flavored gelatin
1 lemon

Mix apples, celery and cherries together. Over this mixture pour the juice of the lemon. Dissolve the gelatin as usual and add to mixture, put in refrigerator to congeal. Serve on a bed of crisp lettuce,

## North Beach Women's Club

Mrs. Michael J. Lane, president; Mrs. Robert Mead, first vice president; Mrs. Walter L. Redrow, corresponding secretary; Mrs. Oscar Marshall, recording secretary; Miss Edna DeNeale, treasurer.

Organized for the advancement and social welfare of the town of North Beach, Md., as well as to foster the ideals of neighborliness.

topped with mayonnaise and a cherry.

MRS. P. A. TAYLOR,
Women's Auxiliary to the R. R. Mail Association.

**Gelatin Cheese Salad.**

1 package lemon-flavored gelatin dissolved according to directions on package. When cool, beat in ½ pound cream cheese, 1 small green pepper (chopped), 1 cup black walnut meats chopped. Add 1 teaspoon salt, 2 tablespoons mayonnaise and good dash of paprika. Pour into individual molds. Let stand overnight. Turn out on lettuce, and for dressing take one-half mayonnaise and one-half cocktail sauce and beat thoroughly.

MRS. ROBERT NORWOOD,
Abraham Circle, No. 3, Ladies of the G. A. R.

**Luncheon Fruit Plate.**

Sections of grapefruit (remove membranes and seeds)
Sections of orange (remove membranes and seeds)
Small balls of cantaloupe, honeydew melon or watermelon.
Sliced rounds of bananas and the long way of the banana
Fresh strawberries or raspberries
Blanched almonds

All the fruits should be dipped in granulated sugar.

Cream cheese with mayonnaise whipped in or sherbet may be used.

On the outside of each plate alternate 3 sections of grapefruit and the long slices of bananas or the strawberries. Inside, arrange in order 4 or 5 of the melon balls, the round slices of bananas or fresh strawberries. In the center of the plate place a scoop, cone or mound of the cheese mixture or the sherbet topped by the almonds surrounded by a ring of the berries.

Continued on Page 12, Column 1.

# COOKIES

**Oatmeal Cookies.**

1 cup vegetable shortening
1 cup sugar
2 eggs
5 tablespoons milk
2 cups rolled oats

Cream shortening and sugar and mix in eggs, milk and oats. Put 2 cups flour in sifter, 1 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon soda, sifted into above mixture. Then add 1 pound of seeded raisins that have been put througn food chopper. Mix well. Drop a generous teaspoon on baking sheet leaving plenty of room to spread. Makes 60 good sized cookies.

MRS. E. W. SATTENWHITE,
Rubinstein Club.

**Walnut Kisses.**

Six egg whites beaten stiff. Fold in 1 pound confectioner sugar. Beat till stiff. Fold in 1 pound of walnut meats. Drop by teaspoonfuls on baking sheet covered with oil paper, about 2 inches apart. Bake very slowly for about 10 minutes.

MRS. EDGAR BROWN,
Woman's Clinic.

**Martha Washington Jets.**

¼ pound unsweetened chocolate
1 pound confectioner's sugar
¼ pound butter
White of 1 egg
1 teaspoon cream
1 teaspoon vanilla

Cream sugar and butter together. Add to the stiffly-beaten whites of egg the teaspoon of cream. Add to sugar and butter. Put on waxed paper and set on ice to get cold.

Dust hands with flour, shape cold mixture into balls, put in ice box to get firm enough to pick up on a hat pin. Coat with melted chocolate with teaspoon of paraffin wax in it. Put in refrigerator to get cold.

MRS. KIRBY,
Park View Woman's Club.

**Welsh Cookies.**

4 cups flour
1½ cups sugar
½ teaspoon salt
1 teaspoon baking powder
½ teaspoon ground nutmeg

Sift all together four times, then add 1½ cups currants, 1 cup shortening, and then enough cold water to make dough soft enough to roll out. Cut with round cookie cutter, and bake slowly on a griddle until golden brown on both sides.

MRS. ARJA MORGAN,
Park View Woman's Club.

**German Christmas Cookies No. 2**

¼ cup granulated sugar
½ cup butter
1 cup flour
6 egg yolks
1 egg white

Cream sugar and butter, add well beaten yolks and flour and place in ice box over night.

Roll on board with little or no flour, cut in strips ½ inch thick, and then cut in lengths and form S. Dip upper side in unbeaten egg white, then in granulated sugar. Bake in a moderate oven. These cookies are best when aged.

MRS. CONRAD A. NIX.
Marietta Park Woman's Club.

**German Christmas Cookies No. 1.**

Six egg whites (1 cup sifted powdered sugar and 2 teaspoons cinnamon mixed well). Set aside one cup of sugar and cinnamon mixture and combine remainder with stiffly beaten egg whites. Add one cup finely ground almonds, and as little flour as possible to make dough to roll. Roll about ¼ inch thick in the sugar and cinnamon that was reserved and cut in shape of small stars. Bake in moderate oven. These cookies are best when aged.

MRS. CONRAD NIX.
Marietta Park Woman's Club.

**Spritz.**

1 cup butter
1 cup sugar.
2 egg yolks
1 tablespoon cream
1 teaspoon vanilla
Pinch of salt
2 cups flour

Cream butter and sugar, add beaten egg yolks, cream, vanilla, and flour and salt. Put in the cookie maker, using whichever cutter is desired and cook 400 degrees Fahrenheit for 10 to 12 minutes.

MRS. TILMAN BACON PARKS.
Political Study Club.

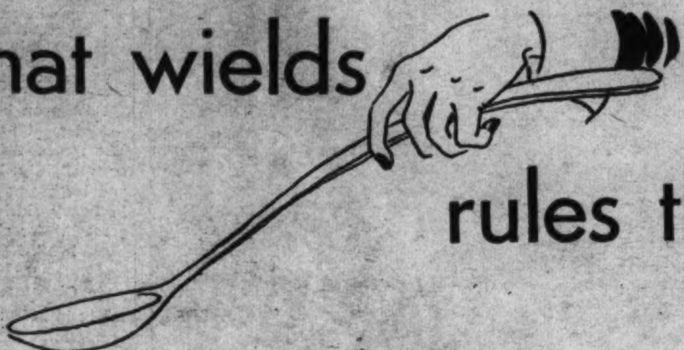
**Butterscotch Cookies.**

½ cup butter
1 cup brown sugar
1 egg
1 teaspoon vanilla
1¾ cups flour
½ teaspoon salt
1-3 teaspoon soda
½ cup chopped walnuts

Cream butter and sugar, add beaten egg. Sift flour, salt and soda. Add gradually with the nuts and last the vanilla. Mold in long, narrow rolls. Wrap in wax paper; leave in ice box over night. Slice in very thin slices and bake in quick oven. They can be baked as

Continued on Page 12, Column 1.

# —the hand that wields the ladle rules the world!



Pardon our paraphrasing, but we doubt in this enlightened age if even a G-man could track down a pair of hands that rocks a cradle. Also we're certain that every female wears a halo in the eyes of any male who has eaten her spoon-bread or crepe suzette. The demands of the inner man still hold first consideration, and she who caters to them, whether for love or money, deserves the very latest in new-fangled gadgets to further her in her art. And leaving logic for the moment, we cite a husband we know who once spent $18 at Christmas for kitchen gadgets, and declared he'd had the time of his life buying them, even if his wife never used a single one. Got a feeling you're falling? Step right this way . . .

FIFTH FLOOR—THE HECHT CO.

Page Ed Wynn! Then serve him a grapefruit that's been cored by this little number. Think how chagrined he'd be! Not a squirt . . not an eyeful! (It's the core that is the fountain you know) . . 50c

Eureka! It's here. An absolutely fool-proof, honest-to-John can-opener that rips the top right off of the can (not your finger) and makes opening bottles mere child's play..... 50c

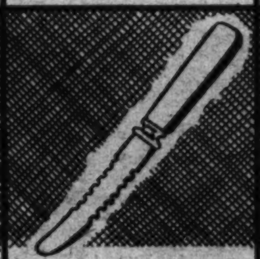
Don't stick your head in the oven to see how hot it is. Vital statistics prove it dangerous. Use this little oven thermometer to find out if the temperature is just ducky for your fowl, roast or cake.......... $1

Keep this little affair where the youngsters can't get it, or they'll be wanting to squirt curly-cues of icing or whipped cream not only on cakes but on the walls and rugs.......... $1

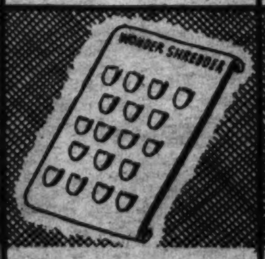
Dear old Bean (and we aren't quoting Wodehouse) . . but it's just the way you'll feel about that humble legume when you see how neat-and-clean it appears when run through this slicer........ 59c

Grandma owned something like this sifter, only hers was a Model T version. This sifts flour 3 times, making it lighter than air, and thoroughly blends all other dry ingredients.... 89c

Want to make your guests gasp with delight at the artful "still-lifes" you serve in the guise of vegetables? Use "Rice-It." What it does to potatoes alone is a marvel.......... $1



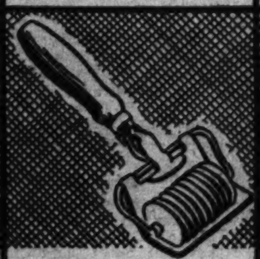
For those of the whole orange (as against orange juice) school, we suggest this wiggley-edged, curved knife that make each little nugget of gold practically leap to your spoon........... 19c





Pretty sharp these wonder shredders. And what quaint things they do to vegetables. You'll get your Ph. D. at exterior and interior decorating with a little practice on them . . Fine, medium or coarse . . 89c

So simple a child can operate it. Where have you heard that one before? But it's true of this 2-in-one fruit juicer and ice crusher that does double-duty round the home . . 49c



There's no mincing matters, this is some vegetable mincer and the way it mows them down will mow you down, too. You'll wonder where it has been all your life . . and it's only............. 25c

We know they won't light the range, but that's about the only thing these handy Wiss utility kitchen scissors won't do . . for instance a harmless jab might even hustle Bud in emptying the garbage....... $1

Use your CHARGA-PLATE. It saves time and prevents mistakes in address.

# THE HECHT CO.

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Recapture the mud-pie-making rapture of your youth when you're due for a siege of cookie baking. A slab of dough, press the plunger and lo, you've a beautcheous object to bake........ set $1

An ice crusher that can slither ice down to a fine point for a creme de menthe frappe, or provide neat little cubicles in which to nestle grapefruit, salads and such.......... $1

We've seen Follies girls emerge from bigger shells than this, but of the same general model. But this was meant for a backdrop as crab julienne and other tasty tidbits.. 12 for $1

# MEATS

**Special Ham.**

2 cups vinegar
½ box cloves
1 cup brown sugar
½ box pickling spices

Cover ham with mixture. Boil until done. Bake in oven about 45 minutes to brown well.

MRS. W. B. HADLEY,
Florence Crittenden Baby Lover's, Circle No. 1.

**Cooking School Meat Dish.**

Place hamburger steak in deep pie plate or casserole. Season with salt, celery salt, paprika and green pepper. Cover with oysters and lay on top strips of bacon. Sprinkle with paprika and cook under broiler.

MRS. W. J. PETERS.
W. C. T. U.

**Martha Wahington Meat Loaf.**

3 cups ground beef
1 cup ground lean pork
2 cups chopped celery
1 tablespoon minced green pepper
1 tablespoon minced onion
½ cup milk
2 egg yolks (slightly beaten)
Juice of 1 lemon
1 cup broken pecans
Salt and pepper to taste

Combine ingredients and mix thoroughly. Pack in a baking pan, placing two or more hard cooked eggs entirely out of sight in middle of loaf. Eggs form decoration when loaf is sliced. Over all pour can of tomato soup and bake until tender.

MARY E. ARNOLD,
W. C. T. U.

**Creamed Chicken.**

4 to 5 pound chicken
1 green pepper
2 small onions or 1 large
1 cup chopped celery
Parsley
Little mace
Salt and pepper

Cook all together until chicken is done. Cut into pieces and make sauce of:

1 quart cream
4 tablespoons flour
4 tablespoons butter

Cream butter and flour, add cream. Cook until done. Season with mace and white pepper. Add to chicken.

MRS. MARGARET L. TOWNSEND.
North Beach Women's Club.

**Philadelphia Scrapple.**

2½ pound fresh pork shoulder, without fat. Wash and cover with cold water.

Add ¼ teaspoon sage, 1½ teaspoons salt and 1 teaspoon sugar (optional).

Bring to a boil over slow fire, boil 15 minutes, simmer 2 hours or longer. Remove from fire, pour meat into colander or strainer, let cool slightly. Remove all bone, gristle and fat. Break meat into small pieces.

Skim fat off liquid and return meat to liquid, then measure mixed meat and liquid by cup. Put half as much corn meal (or 1 cup meal for each 2 cups pork mixture) into bowl and dampen with cold water to prevent lumps.

Stir damp meal into meat and cook slowly for two hours, mold and cool.

May be sliced and rolled in crumbs and fried or served cold.

MRS. W. W. BADGLEY.
Entre-Nous Club.

**Southern Bounty.**

2 cups chopped ham
½ cup dry bread crumbs
2 eggs
⅛ teaspoon salt
5 tablespoons fat
1 teaspoon prepared mustard
6 slices pineapple (canned)
3 cooked sweet potatoes
¼ teaspoon cloves
¼ cup brown sugar
1 cup pineapple juice

Mix ham, crumbs, eggs, mustard and seasonings. Shape into 6 flat patties. Melt fat in skillet. First brown pineapple and then brown ham patties. Place each ham patty on a pineapple slice. Arrange in baking pan. Cut sweet potatoes lengthwise in halves. Mix cloves with sugar, sprinkle over potatoes. Caramelize potatoes slowly in skillet. Place potatoes in baking dish, too. Pour in pineapple juice. Reheat in moderate oven 10 minutes.

GLADYS B. MIDDLEMISS,
The Woman's Clinic.

**Bacon and Apples.**

Pare, quarter and slice five or six apples. Pile in baking dish—filling dish. Cover top with brown sugar, about ¾ cup. Lay strips of thinly sliced bacon over the sugar, covering the dish. Bake in moderate oven (375 or 400 degrees) until the apples are soft. Cover after the bacon has browned.

MRS. MARIE H. HEATH,
Women's Single Tax Club.

**Huntington Chicken.**

2 cups cold shredded chicken
1 cup cooked macaroni
½ cup grated cheese
1 tablespoon pimento
Make dressing of
4 tablespoons flour
1 cup cream
2 cups chicken broth
Pour over mixture and bake

MRS. ALICE ALLEN,
W. C. T. U.

**Daisy Ham.**

1 to 2 pound slice ham
½ cup brown sugar
1 teaspoon mustard
½ teaspoon paprika
½ cup vinegar
½ cup boiling water

Place the ham in a covered casserole and spread it with the brown sugar mixed with the mustard and paprika. Pour the vinegar and boiling water around the ham and cover. Bake in a moderate oven allowing 45 minutes to the pound.

MRS. GLADYS B. MIDDLEMISS.
The Women's Clinic.

**Quick Beef Noodles.**

Stew onion and cubed celery together, then add cubed carrots to taste. Let cool somewhat and add ground beef and more water. Bring to a boil, add salt and noodles. Boil 20 minutes, drop in spray of parsley and allow to stand until ready to serve.

MRS. A. R. BAILEY,
Entre-Nous Club.

**Mock Chili Con Carne.**

1 pound ground beef
1 large onion
1 No. 2 can tomatoes
1 can kidney beans
½ teaspoon salt
½ teaspoon chili powder
May add 2 cups cooked noodles

Brown beef in 1 tablespoon of fat, add sliced onion. Then stir in tomatoes, kidney beans, noodles, if desired, pepper, salt and chili powder. Cover closely and simmer for an hour to give seasoning a chance to penetrate. This is a well-balanced one-dish meal and is just as good reheated. Serve with hot corn muffins or hot biscuits.

MRS. MARY E. SIMPSON.
Baby Lovers' Circle,
Florence Crittenden Home.

**Mock Birds.**

1½ pounds round steak (cut thick)

Bacon—1 slice to each bird

1 or 2 onions, chopped

Salt and pepper to taste

Cut steak into pieces lengthwise.

Place chopped bacon and onion on steak; roll and secure with toothpick. Dredge with flour, salt and pepper. Fry in hot shortening until brown. Cover with water. Cover tightly. Lower heat. Cook until tender.

MRS. PIERCE B. ASHBURN.
Park View Woman's Club.

**American Chop Suey.**

¾ box macaroni
1½ pounds ground beef
Large size onion
Stalk of celery
Green pepper to tate
Small can mushrooms
Medium size can tomato paste
Celery seed

Boil macaroni 10 minutes, then rinse with cold water. Fry onion, celery and pepper until tender. Add ground beef and fry until light brown. Add tomato paste and pinch of celery seed, also mushrooms. Add this to cooked macaroni and

Continued on Page 12, Column 3.

## Correct Measurements for Cakes

Post Staff Photo.

*Mrs. Charles Keyser, president of the Entre Nous Club, believes in correct measurements for all cakes. She is shown here in her own kitchen measuring out the ingredients for her favorite cake with the aid of a set of modern measuring cups.*

### Philo Classics

Mrs. F. H. Fohrman, president.

Mrs. T. H. Sutton, vice president.

Miss Julia McMillen, recording secretary.

Mrs. Ira Shantz, corresponding secretary.

Mrs. L. H. Bentley, treasurer.

This club is engaged in the careful and analytical study of the writings of the foremost authors of the ages.

# BAKING POWDER BREADS

**Delicious Spoon Bread.**

1 cup white corn meal
3 cups boiling water
½ cup butter
½ cup milk
½ teaspoon salt
4 eggs
1 teaspoon baking powder

Add meal to boiling water, cook like mush. Add ½ cup milk with eggs slightly beaten. Add butter and baking powder and salt. Bake in heavy skillet in oven (400 degrees F.) for about 15 minutes.

MRS. EDNA BOARDMAN.
Woodridge Book Club.

**Cinnamon Coffee Cake.**

Mix in order: 1 cup sugar, 1 egg, ¾ cup milk and stir in 2 cups flour, 2 teaspoons baking powder, ½ teaspoon salt, then add 3 tablespoons melted butter. Put in a greased pan, size 7 by 12 inches (a little more or less won't matter). Take 1 cup of either brown or granulated sugar in which mix 2 teaspoons cinnamon and 1 teaspoon flour, and spread over cake batter. Then drop a few pieces of butter about 2 tablespoons in all. Bake about 30 minutes.

MRS. G. L. PECKHOUSE,
W. C. T. U.

**Waffles.**

2 egg yolks
1 tablespoon sugar
2 tablespoons melted fat
1 teaspoon salt
Beat together, and add:
1½ cups milk
2 cups flour
4 teaspoons baking powder.

Lastly, fold in the beaten egg whites.

MRS. LOU P. WOODRUFF.
The Philo-Classics.

**Coffee Cake.**

1 cup flour
½ cup sugar
4 teaspoons melted shortening
½ teaspoon cinnamon
3 teaspoons baking powder
½ cup milk

Sprinkle top with sugar and cinnamon and chopped nuts before baking.

MRS. E. J. ROBERTS,
Rubinstein Club.

**German Coffee Cake.**

1½ cups sugar
½ cup butter (well measured)
3 eggs
2 cups milk
3 cups flour (well measured)
3 teaspoons baking powder
½ teaspoon salt
1 teaspoon almond extract
2 teaspoons vanilla extract

Cream the shortening well, add sugar slowly, add well-beaten eggs and flavoring, sift flour, baking powder and salt, and add to mixture a little at a time alternately with the milk.

Put in flat pan about 1½ inches high—cover with sugar and cinnamon and chopped almonds. Dot with butter. Bake about 30 minutes in moderately hot oven.

MRS. WALTER L. REDROW,
North Beach Women's Club.

**Muffins.**

2 cups flour
4 teaspoons baking powder
¾ teaspoon salt
2 tablespoons sugar
1 cup milk
1 egg
2 tablespoons melted butter

Sift together flour, baking powder, salt and sugar. Beat egg well, and add to milk and melted shortening. Combine with the sifted dry ingredients. Beat until just dampened, until the batter looks very lumpy. Half fill greased muffin tins, and bake in over 400 degrees for 20 minutes. This makes 12 muffins.

MARY E. ARNOLD,
W. C. T. U.

**Carolina Spoon Bread.**

1 cup cornmeal
2 cups boiling water
2 eggs
1 cup sweet milk
1 tablespoon butter
Pinch of salt

Sift cornmeal pouring in water slowly, stirring constantly. Place on stove, cook until thick. Add salt, butter, eggs unbeaten, and milk. Pour in casserole and bake until brown.

RUTH EARLE STITT,
Park View Women's Club.

**Nut Bread.**

4 cups flour
½ cup sugar
1 cup chopped nuts
1½ cups sweet milk
4 teaspoons baking powder
1 teaspoon salt
1 egg, slightly beaten

Sift together all dry ingredients, add egg, milk and nuts. Mix well. Put into two well-greased bread tins and let stand for 20 minutes to raise. Bake in moderate oven about 40 minutes.

MRS. B. N. BURLEYSON,
Women's Auxiliary, R. M. A.

**Banana Muffins.**

2 tablespoons butter
1¼ teaspoons baking powder
½ cup brown sugar
¼ teaspoon salt
1 egg
2 bananas
2 cups flour
½ cup milk

Cream butter and sugar together. Then add egg, well beaten, and the mashed pulp of the bananas. Add dry ingredients, alternating with milk. Mix well. Drop into greased tins and bake in medium oven about 12 minutes. This recipe makes 12 muffins.

MRS. HARRY H. MOORE,
Park View Woman's Club.

**Mystery Muffins.**

2 cups flour 3 teaspoons baking powder
¼ teaspoon soda
½ teaspoon ginger
½ teaspoon salt
1 egg, beat and add:
½ cup molasses
½ cup milk
4 tablespoons butter, melted
2/3 cup grated cheese

Sift together dry ingredients, add liquids and then fold in melted butter and cheese.

Bake in hot, well-greased tins (fill half full) in a moderate oven (350 degrees F.) 15 to 20 minutes. Makes 12 large muffins.

MRS. FRED S. WALKER,
Entre Nonus Club.

**Spoon Bread.**

1 pint milk
1 teaspoon salt
3 eggs beaten separately
1 cup cornmeal
2 tablespoons butter

Cook cornmeal and milk 10 minutes. Remove from fire and cool slightly, then stir in egg yolks and

Continued on Page 12, Column 4.

### Single Tax Club

Mrs. Marie H. Heath, president; Mrs. Jennie H. Knight, secretary and treasurer; Mrs. Walter Campbell, director.

The object of this women's organization is to extend the understanding of problems regarding taxation.

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## PUDDINGS

**Plum Pudding.**

1 cup raisins (seeded variety)
1 cup currants
1 cup suet cut fine
¼ pound citron cut fine
4 eggs
3 cups flour
2 teaspoons baking powder
1 cup sugar
⅛ teaspoon ground cinnamon
1 pinch cloves ground fine

Mix ingredients and beat. Fill molds three-quarters full of pudding mixture and steam constantly for four hours. Serve very hot.

**Hard Sauce.**

Small cup butter
2 cups powdered sugar
Yolk of 1 egg

Beat to smooth consistency. Flavor with vanilla. Let stand several hours in refrigerator before serving.

This plum pudding is very delicious and is an old Maryland recipe from the dim distant past of our family.

MRS. LLOYD W. BIDDLE,
President D. C. Federation of Women's Clubs.

**Floating Island.**

3 eggs
3 tablespoons sugar
1 pint milk
4 tablespoons sugar
Speck salt
1 teaspoon vanilla (according to taste)

Separate eggs, beat yolks slightly, add 4 tablespoons sugar, salt and milk. Put mixture in double boiler, stir constantly until spoon coats, do not let custard curdle. Add vanilla. Beat egg whites stiff and gradually add the 3 tablespoons sugar. Pile the whites on the cool custard and serve cold or drop teaspoons of the beaten whites over the custard. Return to oven for a few seconds until egg white browns slightly and then serve icy cold. Glorious! MRS. GROSS,
Frances Willard Union, W. C. T. U.

**Lemon Custard.**

Juice and grated rind of 2 lemons
1 cup white sugar
4 eggs, separated
4 tablespoons cold water

Place egg yolks, water, juice and rind of lemons and half of the sugar in top of double boiler. Stir until custard thickens. Fold balance of sugar and the custard into the stiffly beaten egg whites while custard is hot. Cool and serve with lady fingers.

MRS. PIERCE ASHBURN.
Park View Woman's Club.

**Maple Nut Cup.**

1 cup brown sugar (light)
1 cup cold water
1 tablespoon cornstarch
¼ cup chopped walnut meats
Few drops vanilla
Pinch of salt

Put brown sugar in saucepan. Add to it the water. When sugar has dissolved, add cornstarch, which has previously been blended to a smooth paste with sufficient water to moisten well. Stir constantly while adding cornstarch. Continue to cook until thick and smooth. Remove from stove, add salt, vanilla and nuts. Serve thoroughly chilled in sherbet glasses.

This recipe serves four using small glasses. It may be increased proportionately.

It is easy to make, taking about 10 minutes, and is very delightful. Whipped cream may be added just before serving. It has proved very popular when used at church luncheons and other gatherings of around 100 persons.

MRS. RUTH H. SNODGRASS.
Secretary, D. C. Federation of Women's Clubs.

**Lemon Pudding.**

1 cup sugar
2 tablespoons cornstarch
2 cups hot water

Juice of one large or two small lemons. Cook in double boiler till smooth and thick, then add well-beaten whites of two or three eggs. Serve cold with following sauce: Yolks of the eggs well beaten, 1 cup milk, sweetened and flavored to taste. MRS. O. E. MEINZER.
Woodridge Book Club.

**Delicious Dessert.**

2 tablespoons corn starch
2 cups brown sugar
2 cups water

Mix well, cook over slow fire till

Continued on Page 16, Column 1.

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## *Spoon Bread Is Her Favorite*

Post Staff Photo.

*Mrs. A. B. McManus, president of the Baby Lovers Circle, mixes up a pan of her favorite Southern spoon bread.*

## PIES

**My Favorite Lemon Pie.**

Pie crust:
1 cup flour
¼ teaspoon salt
¼ cup shortening
¼ cup milk (ice cold)

Sift together flour and salt. Cut in shortening. Add milk and mix lightly. Toss on floured board and roll thin.

Lemon filling:
3 eggs
1 cup sugar
1 tablespoon butter
Juice of 1 lemon
1¼ cups thin cream
1 tablespoon cornstarch

Mix cornstarch and sugar together. Add it and lemon juice to the beaten egg yolk. Pour the cream on this mixture. Place in a double boiler. Stir and cook until thickened. Add butter. Pour in baked pie shell.

Meringue:
3 egg whites
3 tablespoons sugar

Continued on Page 6, Column 1.

Look Your Best

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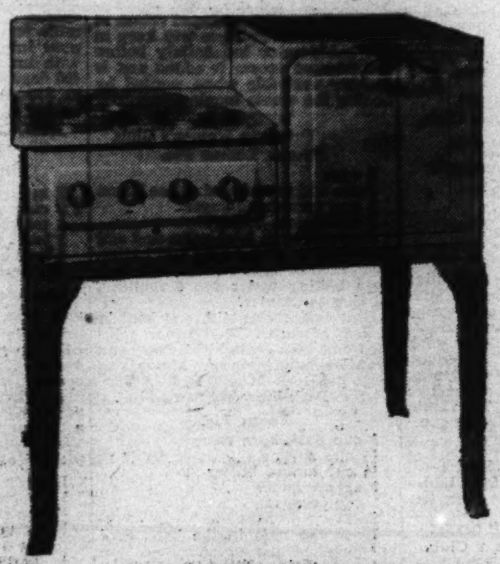
Other stoves to $18.50

Orange Juicer, $6.95

Not shown—
Electric Roasters, $16.95
Casseroles, $5.50 and $6.50
Others to $15
Well Cookers, $9.95 and $15



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# Pies

Continued From Page 5.

¼ teaspoon vanilla

Beat egg whites until stiff. Fold in sugar and vanilla. Bake in slow oven. JULIAN WOODWARD.
Park View Woman's Club.

**Graham Craker Pie.**

15 graham crackers put through the food chopper
½ cup butter
½ cup sugar
Salt

Make crumbs of this mixture, keeping out three-quarters of a cup for topping, then with back of spoon pack remaining crumbs into pan as lining. Make a custard of:
1 pint milk
2 egg yolks
½ cup sugar
2 tablespoons cornstarch
Salt
Vanilla

Cook until thick, pour into the tin lined with the crumbs. Make a meringue on the custard and top with the three-quarters cup crumbs. Bake in a hot oven over 20 minutes.
MRS. HARVEW W. WILEY
Housekeepers Alliance.

**Lemon Chiffon Pie.**

1 tablespoon gelatine and ¼ cup cold water soak for 5 minutes
½ cup sugar
4 well-beaten egg yokes
½ cup lemon juice
4 egg whites, well beaten
½ cup sugar
1 teaspoon grated lemon rind
½ teaspoon salt

Put well-beaten egg yolks, ½ cup sugar, lemon juice in top of double boiler and cook like soft custard. Cool and add dissolved gelatine. Fold in well-beaten egg whites and the other half cup of sugar, salt and lemon rind. Pour in baked pastry shell and set in ice box to set.
ELLEN M. HENDRICKS.
Park View Women's Club.

**Lemon Fluff Pie.**

Yolks of 3 eggs
½ cup sugar
1 teaspoon butter
Grated rind and juice of 1 lemon
3 tablespoons water
½ teaspoon lemon flavoring

Put mixture into double-boiler and cook until thick. Then add the beaten whites to which ½ cup sugar has been added. Put in baked shell and brown underneath broiler.
MRS. S. F. HILDEBRAND,
Woodridge Book Club.

**Sour Cream Pie.**

One cup sour cream, one cup sugar, one cup chopped raisins, one egg, one teaspoon cinnamon, one-half teaspoon cloves, a little vinegar or lemon juice (about a tablespoon). Bake this mixture between two crusts.
MRS. GEORGE CORBIN,
Park View Woman's Club.

**Pineapple Meringue Pie.**

1 small can shredded pineapple
1 cup sugar
2 egg yolks
3 tablespoons cornstarch
1 lemon, rind and juice
½ teaspoon salt
¼ cup water
1 tablespoon vegetable shortening

Put the pineapple in double boiler. Mix cornstarch with cold water. Add to pineapple, stir until thick. Add grated lemon rind. Cover, cook 15 minutes Beat egg yolks light. Add to pineapple; add shortening and lemon juice. Cook about two minutes longer. Cool. Turn into baked shell, cover with meringue.

**Meringue.**

Chill two egg whites. Beat until dry and stiff. Beat in four tablespoons sugar. Spread over pie. Return to oven to brown.
MISS CATHERINE LONG.
Rubinstein Club.

**Rhubarb Pie.**

2½ cups rhubarb
2 eggs
1 teaspoon butter
1 tablespoon flour
3 tablespoons water
1½ cups sugar

Pouring goiling water on rhubarb. Let stand five minutes, drain. Use egg whites for top.
LILLIAN S. WELLS.
Rubinstein Club.

**Delicious Peach Pie.**

1 cup peaches
Pie crust
2 eggs well beaten
⅓ cup sugar
1 cup flour
½ teaspoon baking powder
½ teaspoon almond extract
2 tablespoons cream
½ cup butter.

Line deep pie plate with crust, into this place peaches which have

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## Ready for Luncheon Guests

Post Staff Photo.

*The Post photographer caught this picture of Mrs. Marie C. Brinley, one of the directors of the W. C. T. U., putting the finishing touches to her attractively set luncheon table just before her guests arrived.*

been softened and cut into pieces. Beat butter and sugar until creamy, add eggs, flour, baking powder and extract and cream. Beat well and spread on peaches. Bake 30 minutes. MARJORIE NEEDHAM.
Rubinstein Club.

**Lemon Chiffon Pie.**

1¼ cups water
¾ cup sugar
2 tablespoons cornstarch
2 tablespoons lemon juice and all of the grated rind of 1 lemon.

Cook above in double boiler for 20 minutes. Cool and put into a graham cracker crust made as follows:
1½ cups graham crackers
½ cup (scant) butter
1-3 cup powdered sugar

Cool melted butter 5 minutes, add crackers, binding with powdered sugar. Dump this mass into a piepan and pat into the shape of an ordinary crust. Heat 5 minutes in a hot oven. Cool one hour, add filling, and top with whipped cream at serving time. This pie will keep in the refrigerator indefinitely before the whpped cream is added and is quickly available when wanted by adding the cream topping.
MRS. R. K. BAILEY,
Petworth Women's Club.

**French Lemon Pie.**

3 eggs
Juice and grated rind of one lemon
1 cup granulated sugar
1 tablespoon butter

Separate eggs, beat yolks and add lemon juice, grated rind and butter. Put in top of double boiler and cook over boiling water for 6 minutes, stirring constantly.

Beat egg whites stiff, and beat in ½ cup of sugar. Add lemon mixture and beat well. Fill crust and brown slowly in oven. Makes one large pie. MARY H. EVANS.
Park View Woman's Club.

**Pecan Pie.**

1 cup dark corn sirup
½ cup sugar
¼ cup melted butter
3 eggs (whole)
1 cup pecans
Salt

Place the nuts in the bottom of an unbaked pie crust. Pour the other above ingredients in and bake in a hot oven a few minutes. Then turn the flame down and continue baking. The nuts come to the top.
MRS. HARVEY W. WILEY.
Housekeepers' Alliance.

**Filling.**

Put 1 pint thick stewed pumpkin in a quart measure. Add one-half teaspoon salt, one-half teaspoon cinnamon, one teaspoon ginger and one cup brown sugar loosely

## Takoma Women's Club

President, Mrs. Byron McPherson Coon.

First vice president, Mrs. Frank Zundle.

Second vice president, Mrs. Walter Swett.

Recording secretary — Mrs. Paul Burk.

Corresponding secretary, Mrs. G. Harris White.

Treasurer—Mrs. Roy Y. Ferner.

It is the objective of these women of Takoma Park to promote all cultural, educational and philanthropic movements which the club desires.

packed. Stir and add two eggs well beaten. Fill measure to top with milk and when thoroughly mixed pour into lined pieplate. Sprinkle with nutmeg and bake in oven at 400 degrees for 15 minutes, finishing at 350 degrees. Bake until done, testing as for custard.
MRS. CHARLES H. PIERCE,
Woodridge Book Club.

**Louise's Coconut Pie.**

2 eggs
2 cups milk
4 tablespoons sugar
1 level tablespoon cornstarm.
1 teaspoon vanilia
1½ cups fresh grated coconut

Beat, cornstarch into egg yolks add milk and sugar, boil mixture thick like custard. Add vanilla. Put half the mixture into the unbaked crust. Into this pour the grated coconut, add the remainder of filling. Bake in hot oven (about 425 degrees F.) for 20 minutes. Make a meringue of egg whites and six tablespoons sugar. Place on top of pie and brown slightly.

Ingredients for crust:
1½ cups flour
½ cup shortening
¼ teaspoon baking powder
About 4 tablespoons water
¼ teaspoon salt

CLAUDIA RICE SCOTT,
Entre-Nous Club.

**Pumpkin Pie.**

For pastry, use one cup pastry flour, add one-half teaspoon each of salt and baking powder, sift together and cut in one-third cup vegetable shortening. Add enough cold water to make dough. Roll out and line a deep pieplate.

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**Pineapple Pie.**

Make a rich pie crust of:
1 cup flour
½ teaspoon salt

Vegetable shortening—enough to be absorbed by flour when mashed on board by rolling pin—at least one-third cup. Line pie tin and bake in quick oven for about 10 or 15 minutes, being careful it doesn't burn.

**Filling.**

Mix one-half cup sugar and one-third cup cornstarch. Separate yolks and whites of two eggs. To beaten yolks add sugar and cornstarch. If too stiff to mix add a few drops of milk. Bring one pint of milk to a boil; then add the above mixture, stirring rapidly so it will not lump. Bring to a boil, being careful not to scorch. Add one teaspoon of vanilla when you remove from fire. The cut up slices of pineapple from say, two-thirds of a can and add to cooked mixture. If it is not sweet enough, add more sugar. A pinch of salt improves the flavor. Fill the cooked shell of pie crust. Beat up the whites of eggs and add a little confectioner's sugar when they are stiffly beaten. Pile on top of pie and brown in oven.
MRS. W. C. BISHOP,
Petworth Women's Club.

**Rhubarb Pie.**

Cream two tablespoons butter with one cup sugar, add two tablespoons of flour, one beaten egg, one-half teaspoon salt, juice of one-half lemon, and two cups rhubarb cut in one-half inch pieces, bake between two crusts. Delicious.
MRS. SPRINGMAN.
Frances Willard Union, W. C. T. U.

**Lemon Meringue Pie.**

Juice of 3 lemons
3 beaten eggs
1½ cups sugar mixed with 2 tablespoons cornstarch
½ cup melted butter in ½ cup warm water
Grated rind of 1 lemon
Reserve whites of 2 eggs

Combine above ingredients and pour into crust made of 1 pound flour, 1 cup shortening, salt to taste and cold water to form dough.

Crust and filling may be cooked separately.

Make meringue of 4 tablespoons sugar and whites of 2 eggs.

Return to oven 2 or 3 minutes to brown.
MRS. CHARLES K. HOOVER,
Columbia Heights Art Club.

**Lemon Sponge Pie.**

1 cup sugar
Yolks of 3 eggs
1 lemon, grated rind and juice
3 heaping dessertspoons flour, mixed with the sugar
Butter the size of an egg
½ cup boiling water

After these ingredients are thoroughly mixed, add the whites of 3 eggs, beaten stiff, and finally add ½ cup milk. Line a plate with paste as for custard pie, pour in the mixture, and bake in a moderate oven, until firm.
CONSTANCE C. TRUESDELL,
Rubinstein Club.

**Lemon Sponge Pie.**

Line pie dish with pastry—fill with following:
1 cup sugar
2 heaping tablespoons flour
1 heaping tablespoon butter.

Mix with fingers, add juice and rind of 1 large lemon, 2 well beaten egg yolks, 1 cup milk and last, well beaten whites of 2 eggs. This makes 2 small or 1 large pie. Bake in a moderate oven as sponge cake 35 minutes.
MRS. E. M. GUSTAFSON.
Sunshine and Community Club of D. C.

**Lemon Meringue Pie.**

Juice of 2 lemons
2 cups water
1 cup sugar
Lump of butter
5 egg yolks
4 tablespoons cornstarch dissolved in water.

Mix together and cook in double boiler until thick. Then pour into baked pie shells and cover with meringue, made with the whites of the eggs and brown slowly.
MRS. FRAZER HARNER.
Woodridge Book Club.

**Coconut Pie.**

Beat 3 eggs with ½ cup of sugar. Then add 2 cups milk, 1 cup grated coconut and 1 teaspoon of lemon. Pour into a baked pie shell and bake until firm. Then add meringue and brown lightly.
MRS. KATE L. GOLDEN.
W. C. T. U.

**Baked Apple Dumplings.**

6 medium sized baking apples, peeled and cored
½ cup brown sugar
½ teaspoon cinnamon
1 teaspoon lemon juice
½ cup water
½ cup granulated sugar
Rich biscuit dough.

Roll dough out until it is a little more than ⅛ inch thick. Cut in 6 rounds, each large enough to enclose an apple. Mix sugar and cinnamon. Stand apple in center of dough and fill the center of apple with sugar mixture and sprinkle with a few drops of lemon juice. Wrap dough around apple, pinch together and stand joined part of pastry down. Place dumplings in baking pan, prick pastry with fork to allow the steam to escape. Pour into the pan syrup made of brown sugar and water. Place in oven 400 degrees, Fahrenheit, and bake 40 or 45 minutes.

**Sauce for Dumplings.**

1 pint milk
1 cup brown sugar
2 teaspoons flour
1 yolk of egg
Lump of butter—size of walnut
1 teaspoon vanilla.

Mix dry ingredients; heat milk to boiling point and add dry ingredients constantly. Place in double boiler and boil 10 minutes. Add beaten egg yolk and butter. Remove from fire and add vanilla.
MARY E. ARNOLD.
W. C. T. U.

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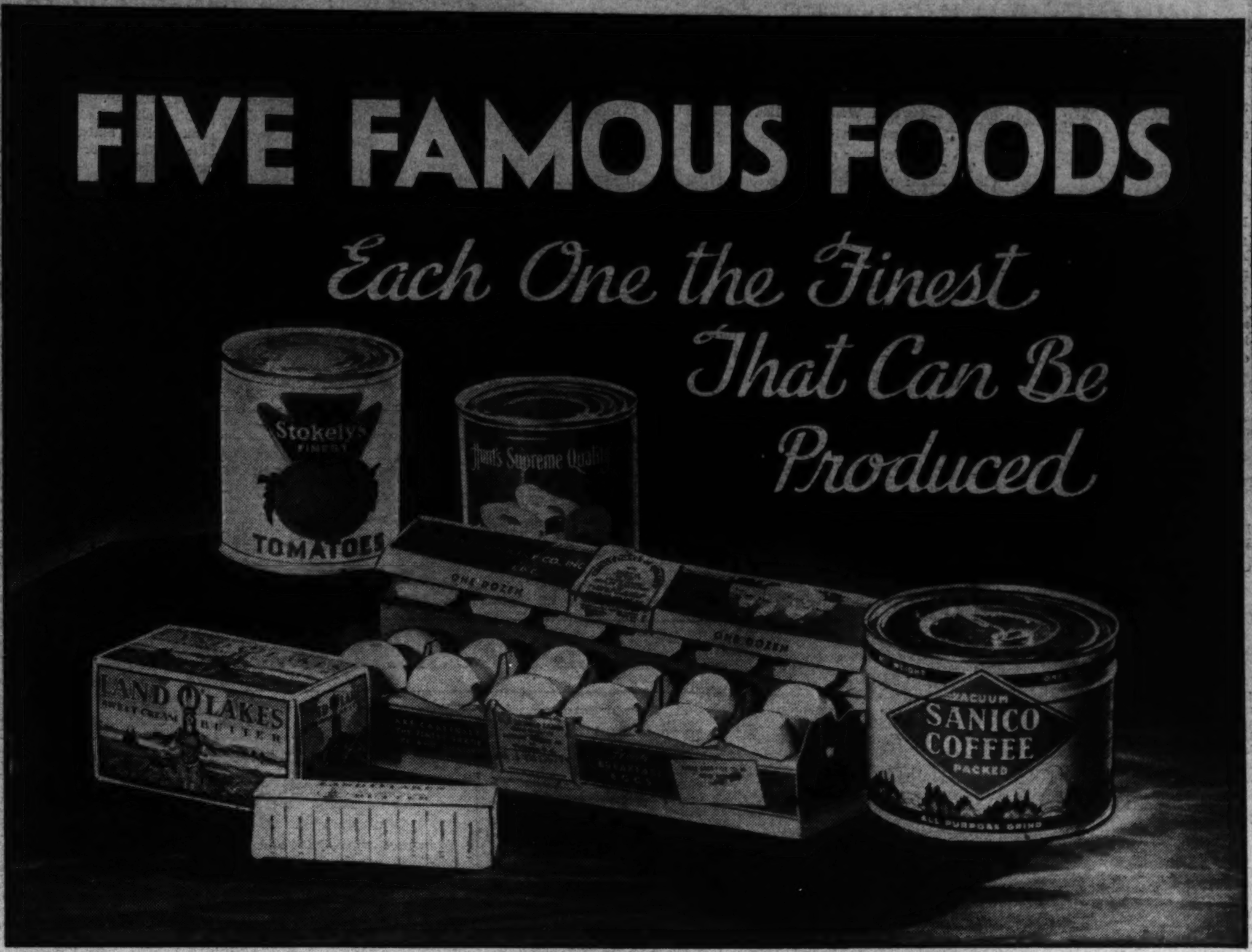


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# JELLIES AND RELISHES

**Carrot Conserve.**

6 tender scraped carrots run through grinder
3 sticks rhubarb cut in small slices
1 lemon
1 cup walnut meats chopped
1 cup white raisins
1 orange

Strain juice from orange and lemon and grind the rind. Mix the ground carrots, raisins and nuts. Also sliced rhubarb. Cover whole mixture with 2 quarts of water overnight. Next day, boil until tender. Add 2/3 cup of sugar to 1 cup mixture and cook until thick. Pour in jelly glasses and when cool, cover with paraffin.

MRS DELL GILBERT SALE.
Political Study Club.

**Pear Conserve.**

9 pounds fruit
1 pound raisins
4 oranges
2 lemons
7 pounds sugar
1 or ½ cup English walnuts

Use pears that cook up. Cut up pears, peel oranges and lemons and put through grinder. Cook until like jam. Add nuts when cold Cover with waxed paper.

DAISY S. LORD.
Rubinstein Club.

**Jellied Cranberry Sauce.**

1 quart cranberries
1 cup water
2 cups sugar

Wash and put cranberries through the food chopper. Add the water and cook six minutes from the time they begin to boil, add the sugar, boil three minutes longer and pour into a cold, wet mold to set, or into individual fancy gelatin molds. Serve unmolded.

MRS. RUTH H. SNODGRASS.
Housekeepers Alliance, former president.

**Orange Marmalade.**

Two large thick-skinned oranges. One large lemon. Slice thinly without peeling. Cover with ten cups of water and let stand overnight. Cook mixture until orange peel can be cut with edge of wooden spoon (about 2 hours).

Let stand overnight again.

Add 3 pounds sugar and cook until thick (1 hour).

Note: Letting the orange mixture stand overnight adds to its delicate flavor.

MRS. FRANK H. SCHWARTZ,
Petworth Woman's Club.

**Russian Relish.**

(for leftover meat)

To 2 cups of diced, cold roast beef, add 1 chopped sweet green pepper and ¾ cup of gravy. Heat thoroughly and serve on hot buttered toast garnished with tiny curls of bacon.

MRS. RUTH H. SNODGRASS.
Housekeepers Alliance.

**Uncooked Pickle.**

3 quarts vinegar
1 quart water
2 teaspoons cinnamon
2 teaspoons ground cloves
2 teaspoons whole allspice
1 teaspoon saccharine
1 cup mustard
½ cup salt

Mix mustard with a little vinegar to a paste, then mix all together. Pour over small cucumbers packed loosely in jars. Seal.

DAISY S. LORD,
Rubinstein Club.

**India Relish.**

12 medium-sized ripe tomatoes
12 cooking apples pared and diced
9 onions, cut up
3 cups vinegar
3 cups sugar
2 tablespoons salt
1 teaspoonful black pepper
1 teaspoonful ginger
1 teaspoonful mustard
1 teaspoonful cinnamon
1 teaspoonful ground cloves

Boil all together until apples and onions are cooked. Seal in screw-top jars—makes about 6 pints. Is delicious with cold meaths or baked beans. B. B. ELLENBERGER.
Aid Asso. for the D. C. Blind.

**Pepper Relish.**

1 dozen green peppers
1 dozen red peppers
1 dozen large onions

Pour boiling water over peppers, after taking out seeds and chopping with onions; let stand 5 minutes. Then drain off water.

3 cups vinegar
2 cups sugar
3 teaspoons salt

Let come to a boil; put peppers and onions in and boil 10 minutes.

Cool and put in jars. Cover with paraffin.

MRS. HERBERT G. POWELL,
Housekeepers Alliance.

# SOUPS AND SANDWICHES

**Split Pea Soup With Noodles.**

Grind ½ pound salt pork and three large onions together, and fry them in an iron or cast aluminum kettle until thoroughly fried out and the onion is brown.

Add one cup of split peas, either green or yellow, and two quarts of water.

Cook slowly two hours, or until peas are done and easily mashed. Season with salt and pepper and add one pint of milk. If not thick enough add noodles.

**Noodles.**

Break one egg in a bowl. Stir into it three tablespoons of water and ½ teaspoon salt. Add flour until it does not stick to the fingers. Roll very thin, cut in strips or small pieces. Boil in soup ½ hour before adding the milk to the soup. Makes a generous helping for eight people.

MRS. FRANK H. SCHWARTZ.
Petworth Women's Club.

**Ham Toast (for Left-Over Meat).**

Mince 1½ cupfuls left-over ham and moisten to spread with about ¾ cup of highly seasoned stewed tomatoes or tomato sauce. Make meat sandwiches with white bread. Dip in mixture of 1 egg, 1 cup milk, ½ teaspoon salt, ⅛ teaspoon pepper. Saute quickly in a hot frying pan with a little butter, fat, or oil.

MRS. RUTH H. SNODGRASS,
Housekeepers Alliance.

**Cream of Mushroom Soup.**

1 pound mushrooms
1 quart milk
1½ pints water
¼ cup flour
¼ cup cream
¼ pound butter
Salt and pepper to taste.

Carefully wash mushrooms (do not peel), cut in small pieces, cook in water 15 minutes. Mix flour with small portion of milk and add to cooked mushrooms. Cook three minutes, add milk, cream, butter, salt and pepper, and cook five minutes, stir occasionally.

MRS. S. W. MORRIS.
Columbia Heights Art Club.

**Iced Sandwiches.**

Make small tea sandwiches in fancy shapes, circles, stars, crescents, or any others your cookie-cutters suggest. Spread with cream cheese and crushed pineapple or any other filling. Ice the top slice with cream cheese and garnish with parsley or sliced stuffed olives.

MRS. NELLIE COLCLAZIER,
Abraham Lincoln Circle, No. 3,
Ladies of the G. A. R.

**Ribbon Sandwiches.**

Cut off the crusts and butter four slices of bread alternating whole wheat or cracked wheat and white if you prefer. Put them together with different fillings, ham and pickle relish, cream cheese and olives, chicken and mayonnaise for instance. Cut down through the four layers in one-inch wide strips.

MRS. NELLIE COLCLAZIER,
Lincoln Circle, No. 3,
Ladies of the G. A. R.

## Housekeepers' Alliance

President—Mrs. Ellis Logan.

First vice president—Mrs. Albert M. Baggs.

Second vice president—Mrs. Harvey Wiley.

Third vice president—Mrs. Frank E. Cunningham.

Fourth vice president—Margaret I. Frazier.

Fifth vice president—Mrs. Lisle Lipscomb.

Recording secretary—Mrs. Herbert G. Powell.

Corresponding secretary—Mrs. Ellen W. Collins.

Treasurer—Mrs. John C. Kondry.

Auditor—Mrs. Abbie Johnson.

The obvious interest of this group is in striving to advance all interests in their relation to the home.

## *Perfect Attire for the Kitchen*

Post Staff Photo.

*Mrs. Johan C. Kondrup, treasurer of the Housekeeper's Alliance, finds a gayly printed smock the ideal attire for kitchen activities.*

# MISCELLANEOUS RECIPES

**Currant Sauce.**

1 pound currants (pkg.)
1 pint water
1 cup vinegar
1 cup sugar
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon allspice
½ teaspoon nutmeg
2 tablespoons cornstarch

Put currants in the water and simmer slowly until tender, add vinegar, sugar, spices and thicken with the cornstarch.

This is an excellent accompaniment to meat loaf or roast pork.

MRS. T. A. HUTTON,
"Philo-Classics" Club.

**Hard Sauce.**

¼ cup butter
¼ teaspoon nutmeg
½ cup pulverized sugar
1 teaspoon or tablespoon lemon or fruit juices

Cream the butter, work in the sugar gradually, and add the flavoring. Serve with a hot pudding.

MRS. JULIA A. PANCOAST,
Abraham Lincoln Circle, No. 3,
G. A. R.

**Russian Fudge.**

½ can (sweetened) condensed milk
¼ pound butter
1 cup sugar

Melt butter and sugar to a cream in a heavy skillet, mix thoroughly with milk, boiling slowly about 15 minutes, stirring constantly, till it is a light brown and clears from the pan. Stir in a teaspoon vanilla, pour into buttered pan and cut into squares.

DAISY S. LORD,
Rubinstein Club.

**Date Loaf.**

2 cups white sugar
1 cup milk
Butter the size of an egg

Boil together until it strings. Add 1 package pitted dates and stir until well mixed. Add 1 cup chopped pecans.

Take a wet tea towel and place on flat surface and pour mixture into this and form a roll. Allow to cool and then slice with sharp knife.

RACHEL W. LANG,
Rubinstein Club.

**Tasty Fruit Cup.**

2 large grapefruits
12 large red-striped peppermints
1 medium-sized can pears

Put the 12 peppermints in a bowl. Pare the grapefruits and remove all sections. Cut into small pieces and let stand mixed with the mints for 15 or 20 minutes. Dice the pears and add to the grapefruits and mints. Serve cold. This amount is enough for six or eight.

(MRS.) JEAN M. COE,
Rubinstein Club.

**Fruit Cocktail.**

½ dozen oranges—juice and pulp
3 lemons
1 medium-sized bottle maraschino cherries, chopped
1 can of sliced pineapple—cut up.
1 can peaches, cut up
1 can sour pitted cherries, cut up.
½ pound Malaga grapes—seeded.
1 cup sugar, or sweeten to taste

Mix thoroughly and let stand 24 hours before using. Keep in refrigerator.

MRS. B. B. ELLENBERGER,
Aid Asso. for the D. C. Blind.

**Punch.**

2 cups sugar
1 cup strong tea
1 cup lemon juice
2 cups red fruit juice
2 cups orange juice
2 cups pineapple juice

Let stand 30 minutes. Add 1 quart iced water. If cubes are added, allowance should be made. Cherries added to the punch improves it.

MRS. HERBERT POWELL,
Housekeepers' Alliance.

**Salad Dressing.**

1 egg yolk
1 teaspoon salt
1 teaspoon custard
2 teaspoons sugar
½ teaspoon pepper
1 heaping tablespoon flour
½ cup milk (generous)

Mix above well, using a little milk, and cook well. Then add about a half cup vinegar and cook a little longer. Remove from fire and add one tablespoon of melted butter. Beat well.

MRS. Z. T. Jenkins,
W. C. T. U.

**Minced Oysters.**

1 quart oysters (chopped fine)
1 cup celery (chopped fine)
1 medium onion (chopped fine)
2 eggs, well beaten
2 cups brown bread crumbs
1 small bottle mustard salad dressing
½ teaspoon lemon juice
¼ pound melted butter.

Cook oysters in their own liquor and chop fine. Save liquor to use later. Cook celery and onions in as little liquid as possible. Mix oysters, celery, onion, half of bread crumbs and salt, pepper and cayenne to taste.

Add entire contents of bottle of salad dressing.

Mix all ingredients thoroughly, add melted butter and enough of the oyster liquor to make a very moist mixture.

Put in a shallow buttered baking dish, cover with the remainder of bread crumbs, dot with butter and bake in oven at 425 degrees for 25 to 35 minutes, browning well on top. Serve very hot. Serves eight.

MRS. ALBERT S. GATLEY,
Florence Crittenden Home.

**Blushing Bunny.**

½ pound cheese
1 tablespoon butter
1 cup cooked, strained tomato or canned tomato soup
1-3 teaspoon mustard
1-3 teaspoon pepper
1 teaspoon lemon juice

Melt the cheese as for Welsh rarebit, add the butter and tomato, stirring constantly. Season to taste and add lemon juice just before serving.

KATE M. ELLIS,
Rubenstein Club.

**Cheese Souffle.**

3 tablespoons quick-cooking tapioca
1 cup milk
1 cup grated cheese
3 eggs
1 teaspoon salt

Cook milk and tapioca in double boiler until thick. Add cheese and stir until melted. Cool and add egg yolks well beaten. Fold in whites and bake in a moderate oven (350 degrees F.) for 45 minutes.

MRS. JONSCHER,
Park View Women's Club.

**Crab Hollandaise.**

2 tablespoons butter
2 tablespoons flour
1 cup milk
1 cup crab
½ teaspoon salt
¼ teaspoon paprika
1 egg or 2 yolks
Lemon juice
Worcestershire sauce

Melt butter, add flour and when blended add milk. Cook until creamy sauce forms. Add rest of ingredients and pour into shallow baking dish. Bake 20 minutes in moderate oven.

MRS. CHARLES H. PARKMAN,
Rubinstein Club.

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# CAKES

**Angel Food Cake.**

1 1/3 cup eggs whites
1 1/3 teaspoons cream of tartar
¼ teaspoon salt
1 1/3 cup granulated sugar
1¼ teaspoons flavoring
1 cup sifted cake flour

Method: Beat egg whites until frothy; add cream of tartar and salt. Continue beating egg whites until glossy. Fold in one cup of sugar and flavoring. Gently fold in flour which has been sifted three times with remaining one-half cup of sugar. Bake in tube pan 9 inches deep (ungreased) one hour at 325 degrees F. Invert pan until cake is cold.

Mrs. J. HARRY LINGAMFELTER.
Park View Woman's Club.

**Never Fail Sponge Cake.**

Separate 4 or 5 eggs, beat the yolks.

1 cup sugar
4 tablespoons cold water
Vanilla or lemon's juice
1 cup flour
1 teaspoon baking powder

Add the above ingredients to the beaten egg yolks. Add flour last sifted with the baking powder. Then fold in the beaten egg whites. Bake in an ungreased pan. Put cake in a cold oven and light flame, setting heat control to 350 or 360 degrees F. After cake has been removed from oven invert pan for 1 hour or until cake is cold.

MRS. EDGAR T. BROWN.
Woman's Clinic.

**Chocolate Fudge Cake.**

2 cups flour (1 cake and 1 bread)
2 teaspoons baking powder
½ teaspoon soda
¼ teaspoon salt
½ cup butter
2 eggs, beaten separately
1 cup sugar
3 squares chocolate, melted
1¼ cups milk
1 teaspoon vanilla

Bake in two 9-inch layers in a moderate oven (350 degrees F.) for 30 minutes.

Mix as for any butter cake. Cream butter, add sugar gradually and continue to cream until mixture is light and fluffy. Add egg yolks and then chocolate. Add dry ingredients which have been sifted together alternating with the milk. Fold in beaten egg whites last. Flavoring may be added to milk.

**Orange Cake Recipe.**

1-3 cup butter or other shortening
1 cup sugar
2 eggs
Grated rind of 1 orange
Grated rind of 1 lemon
1½ cups cake flour
2 teaspoons baking powder
¼ teaspoon salt
½ cup orange juice.

Cream the butter and sugar together. Add the well-beaten egg yolks. Add grated orange and lemon rind. Sift all dry ingredients. Then add dry ingredients to the creamed mixture alternately with the orange juice. Lastly, fold in the stiffly beaten egg whites. Bake 20 to 25 minutes in a 350 degree oven. Cool and put layers together with orange icing.

**Cake Filling.**

1¼ cups brown sugar
½ cup white sugar
½ cup thin cream
2 tablespoons corn sirup
2 heaping tablespoons butter
1 teaspoon vanilla

Cook mixture until it will form a soft ball in cold water. Beat until creamy and spread on cake.

MILDRED NESMITH,
Rubinstein Club.

**Orange Cake Icing.**

2 tablespoons butter
1 egg yolk
¼ teaspoon salt
2 cups confectioner's sugar
1 tablespoon cream or milk
1½ tablespoons orange juice
½ teaspoon lemon juice

Cream the butter. Add the beaten egg yolks, salt and ¼ cup confectioner's sugar. Add the cream and the orange juice and lemon juice. Add the confectioner's sugar and continue beating until the sugar is used and the right consistency is obtained.

MRS. EMILY JARBOE,
Excelsior Literary Club.

## *Modern Equipment Means Efficiency*

Post Staff Photo.

*Mrs. Samuel Swiggett, chairman of the Fine Arts Department of the Federation of Women's Clubs, believes that much labor is saved in the kitchen through the use of modern appliances.*

**Hot Milk Sponge Cake**

1 cup sugar
2 eggs
½ cup hot milk
1 cup flour
1 teaspoon baking powder
1 teaspoon lemon or other flavoring

Beat the sugar and eggs together until light, then add flavoring and the sifted flour and hot milk alternately. Do not beat too long. Bake slowly.

MRS. OSCAR H. NELSON,
Petworth Woman's Club.

**Butter Cake Supreme.**

2 cups all-purpose flour
2 eggs well beaten
2 teaspoons vanila.
1 cup sugar
1½ cups milk
½ pound butter
⅛ teaspoon salt
3½ teaspoons baking powder

Cream butter and sugar and add milk, eggs and vanilla and stir. Add sifted flour and salt, whipping all into a creamy batter. Add baking powder and fold in gently, until thoroughly mixed. Pour batter into well-greased cake pans and bake for 20 minutes in moderate oven.

**Icing.**

2 cups confectioner's sugar, 4 tablespoons cocoa, 1 tablespoon butter, and 1 tablespoon vanilla. Mix with cream to desired consistency for spreading.

MRS. ERNEST W. HOWARD, Jr.
President, Ladies Auxiliary D. C. Fire Dept.

**Molasses Cake.**

2/3 cup sugar
2/3 cup butter
2/3 cup molasses
1 egg
1 cup milk
2½ cups flour
1 teaspoon cream of tartar
1 teaspoon soda
3 tablespoons mixed spice
1 tablespoon vinegar or lemon juice

Cream the butter, add the sugar gradually, stir in molasses and sift in ½ cup of the flour. Beat the egg and add it to the milk and stir in the mixture. Mix the cream of tartar soda and spice with the remainder of the flour and add it to the mixture, stirring it well to make a smooth dough. Add vinegar or lemon juice last. Bake at once in gem pans or two shallow pans or in a loaf pan.

A good fruit cake may be made by adding ½ cup raisins seeded and quartered, ½ cup currants and ¼ cup citron sliced. The fruit should be well dredged with flour before packing into the dough.

MRS. GEORGE KUENSTLE.
Abraham Lincoln Circle, No. 3, G. A. R.

Continued on Page 10.

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# Cakes

Continued From Page 9.

**Master Butter Cake.**

1/3 cup butter (or other shortening)
1 cup granulated sugar
3 eggs, or 2, if preferred
1½ cups sifted flour
3 tablespoons baking powder
¼ teaspoon salt
¾ cup milk
1 teaspoon vanilla

Cream the butter thoroughly. Add sugar gradually. Separate eggs and beat. Add yolks to butter and sugar and beat well. Sift dry ingredients together and add alternately with the milk. Flavor and bake in 9-inch pans. Put together with mocha icing.

**Mocha Icing.**

4 tablespoons butter
4 tablespoons cocoa
2½ cups confectioner's sugar
½ teaspoon vanilla
3 to 4 tablespoons very strong coffee

Cream butter and cocoa. Add sugar and coffee alternately until right consistency to spread. Add vanilla.

MRS C. E. CASASSA,
North Beach Women's Club.

**Fudge Cake.**

Melt together 2 squares bitter chocolate and ½ cup butter
3 eggs
1 cup sugar
¾ cup flour
½ teaspoon salt (omit if nuts are salted)
¾ teaspoon baking powder
½ cup chopped black walnut meats
1 teaspoon vanilla

Allow butter and chocolate to cool. Beat sugar and eggs together, add sifted flour and other ingredients and put with chocolate mixture. Bake 20 minutes in moderate oven (350 degrees F. in pan not larger than 9 inches square. This cake hardens when cool.

**Icing (If Desired).**

1 cup confectioner's sugar
3 or 4 tablespoons cocoa
2 tablespoons butter
Dash of salt
Scant teaspoon vanilla

Have butter soft and mix with two or three tablespoons strong hot coffee. Apply to cake before cooling. If icing is too stiff to go on smoothly, set pan in hot water. Cut cake in small squares.

MRS. WALTER N. CAMPBELL,
Women's Single Tax Club.

**Mother's Cake.**

3 cups sifted flour
3 teaspoons baking powder
¼ teaspoon salt
½ cup butter
1½ cups sugar
½ cup milk
½ cup water
1 teaspoon vanilla
¼ teaspoon almond extract
3 egg whites, stiffly beaten
½ cup walnut kernels

Also use walnut kernels for decorating top of cake.

Mix as for ordinary butter cake. Bake in layers in a moderate oven.

MRS EDGAR T. BROWN.
Woman's Clinic.

**Old-Fashioned Gingerbread.**

½ cup sugar
½ cup shortening
1 egg, well beaten
½ cup dark molasses
2½ cups cake flour
1½ teaspoons soda
1 teaspoon cinamon
1 teaspoon ginger
½ teaspoon cloves
½ teaspoon salt
1 cup hot water

Cream sugar and butter, add egg and molasses, dry ingredients sifted, then hot water. Beat until smooth. Bake in greased pans for 35 minutes.

MRS. EDWARD T. PERKINS.
Park View Woman's Club.

**Devil's Food Cake.**

4 squares unsweetened chocolate
1 cup sugar
½ cup sweet milk
1 egg yolk
¼ cup butter
¼ cup sour milk
1 egg
1 1/8 cups flour
½ teaspoon soda
½ teaspoon vanilla

Melt chocolate over hot water, add ½ cup sugar and gradually the sweet milk. Add egg yolk and cook until mixture thickens. Set aside to cool, cream butter with ½ cup sugar, add well-beaten egg, sour milk and flour, salt and soda sifted together. Combine mixtures and add vanilla. Bake in layers in a moderate oven (375 degrees F.) and ice with chocolate nut icing.

ALETHEA W. MITCHELL.
The Rubinstein Club.

**Mahogany Cake.**

Cream ½ cup butter
1½ cups brown sugar
3 eggs, whites and yolks beaten separately, add yolks to above mixture
½ cake chocolate melted
½ cup sweet milk

Dissolve 1 teaspoon baking soda in ½ cup sour cream or thick milk and next add 2 cups flour sifted with 2 teaspoons baking powder. Add beaten whites last. Bake in loaf cake pan, about 1 hour in moderate oven. Frost with seven-minute icing.

MRS ROBERT HOWARD.
Abraham Lincoln Circle, No. 3, Ladies of the G. A. R.

**Angel Food Cake.**

1½ cups sugar
1 cup cake flour
10 large or 11 small eggs (whites only)
1 level teaspoon cream of tartar
Pinch of salt
1 teaspoon almond extract

Cream of tartar is put in eggs after they are slightly beaten. Sift flour five times, sift sugar into beaten eggs. Fold flour into sugar and eggs after they are well beaten. Add flavoring. Bake 45 minutes in very moderate oven.

MRS. E. H. PITCHER.
W. C. T. U.

**Jam-Cake.**

1 cup butter
3 cups sugar
6 eggs
4 cups flour
2 cups jam
2 teaspoons cinnamon
2 teaspoons spice
2 teaspoons nutmeg
1 teaspoon soda dissolved in 1 cup hot water. Mix as you would any cake and add soda and hot water last.

LUCY S. FARIS.
Park View Woman's Club.

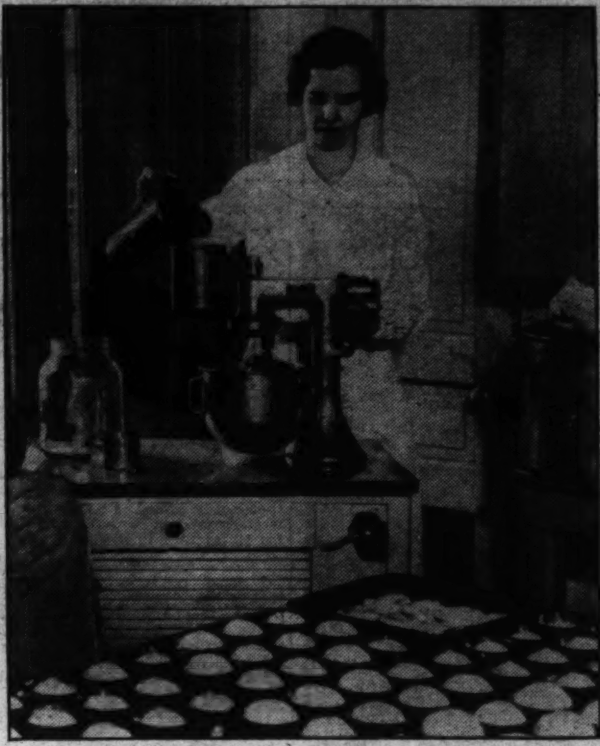
**Sponge Cake.**

1 Cup flour
4 eggs
1 cup sugar
3 tablespoons cold water
¼ teaspoon salt
1 teaspoon baking powder
1 teaspoon vanilla

Sift flour once before measuring. Beat egg yolks, add sugar slowly, then water and flour. Add stiffly beaten egg whites into which has been beaten the salt, baking powder and vanilla. Pour into ungreased tube center pan and bake for 45 minutes at 350 degrees F. When baked, turn upside down until cold before removing from pan. This recipe makes 4 dozen cup cakes, also, in crinkle cups. Cover with marshmallow icing.

MRS ALBERT GIOIOSA.
Rubinstein Club.

## Large Quantity Cookery



Post Staff Photo.

*Miss Margaret Pressley displays the technique used in working out large quantity recipes for the Florence Crittenton Home.*

## The Entre-Nous Club

President—Mrs. Charles P. Keyser.

First Vice President—Mrs. A. B. McManus.

Second Vice President—Mrs. Charles E. Ferguson.

Recording Secretary—Mrs. Charles L. Dasher.

Historian—Mrs. Edward D. Hayer.

Treasurer—Mrs. Otis Rogers.

Corresponding Secretary—Mrs. William Sault.

Publicity Chairman—Mrs. W. W. Scott.

Auditor—Mrs. James Underwood.

Director of District of Columbia Federation—Mrs. John King.

Primary interest of this club is in welfare work and charity. Have been working in the interests of the Walter Reed Hospital this season.

**Never-Fail Devils Food Cake.**

2 cups sugar
½ cup butter or other shortening
½ cup sour milk
2 eggs
2 cups flour

Mix 2 squares chocolate, 2 teaspoons soda and 1 cup hot water and let stand while you stir together above ingredients. Add chocolate mixture and bake in loaf or layer. Delicious with seven-minute icing.

MRS. O. E. MEINZER.
Woodridge Book Club.

**1 2 3 4 Cake.**

1 cup butter
2 cups sugar
3 cups flour
4 beaten eggs
1 cup milk
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla

Makes three 9-inch layers.

Cream butter and sugar. Add beaten eggs and mix well. Add milk alternately with sifted flour to which the salt and baking powder have been added. Add vanila last. Beat well for several minutes. Frost as desired. This cake is simpler to make if self-rising flour is used, and in that case, the baking powder and salt must be omitted.

MRS. RUTH H. SNODGRASS.
Recording secretary D. C. Federation of Women's Clubs.

**White Spice Cake.**

½ cup butter
½ cup sugar
Add well-beaten yolks of 2 eggs,
¼ teaspoon cinnamon
⅛ teaspoon cloves
⅛ teaspoon grated nutmeg
Stir in ¾ cup milk or water

Sift 3 teaspoons of baking powder with 3 cups sifted flour and add to the cake mixture with 1 cup of seeded raisins. Carefully fold in the whites of 2 eggs beaten to a stiff froth.

**Brown Sugar Icing.**

2 cups light brown sugar
½ cup water
½ cup butter

Boil to soft ball stage and then beat until ready to spread on cake.

LILLIAN S. WELLS.
Rpbinstein Club.

**Whipped Cream Cake.**

1 cup double cream, whipped until stiff
3 egg whites beaten stiff and added to the cream
½ teaspoon salt
3 teaspoons baking powder
1½ cups sugar
2 cups pastry flour
½ cup cold water
1 teaspoon vanilla

Add water and flavoring to the beaten cream and egg whites which have been folded together.

Sift dry ingredients together twice, and add last.

Bake in a moderate oven for 30 minutes.

MRS. R. E. HOLM,
Petworth Woman's Club.

**Economical and Delicious Cup Cake.**

1 cup butter
2 cups sugar
3 cups flour
4 eggs
1 teaspoon vanilla or lemon extract
1½ heaping teaspoons baking powder

Cream butter and sugar. Beat eggs until light. Add a little water, or milk and water (½ cup), and beat in the creamed butter and sugar. Sift flour several times and add to mixture, stirring constantly. When all the flour has been added except 1 cup, put in baking powder with the remaining cup (sift), add vanilla and mix thoroughly 2 minutes. May be used as cup cakes, layer, or just plain cake in one tin.

NELLIE E. COLCLAZIER,
Abraham Lincoln Circle, No. 3,
Ladies of the G. A. R.

## Woodridge Book Club

**Officers.**

Mrs. Samuel F. Hildebrand, president.

Mrs. Eppa L. Norris, vice president.

Mrs. Jessie M. Foster, secretary.

Mrs. Merle C. Kissinger, treasurer.

Mrs. Elmer M. Nelson, parliamentarian.

Mrs. Arthur H. Howell, chaplain.

Mrs. Earle C. Slocum, librarian.

The desire to study art, literature and science, and to promote a greater appreciation for these subjects among its members, resulted in the organization of this club.

**Peach and Apple Cake.**

Sift together 1½ cups flour, ¼ teaspoon salt, 1/3 cup sugar, 2 teaspoons baking powder and add 2 tablespoons butter or other shortening.

Beat one egg and ½ cup milk together and combine with top mixture, put in a greased, shallow pan, arrange sliced peaches or apples in rows on top. Sprinkle with confectioner's sugar and cinnamon, and dot with butter and bake about 20 minutes. Before serving, sprinkle with sugar.

This can be served with a sauce and makes a very nice and inexpensive dessert.

MRS. S. M. STAFFORD,
Rubinstein Club.

**"Soup to Nuts" Cake.**

Cream together ½ cup shortening and 1 cup sugar. Add 1 can tomato soup in which 1 teaspoon soda has been stirred, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon cloves, ¼ teaspoon salt, 1 cup chopped nuts, 1 cup dates or raisins, 4 drops black walnut extract. Bake in loaf pan about 45 minutes.

Continued on Page 12, Column 1.

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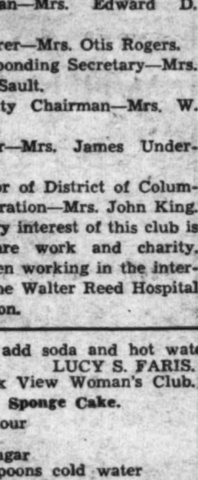

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District Grocery Stores are owned and conducted by experienced men who live in your own community. Their *own* money is invested in their *own* stores, and naturally, they are interested in your welfare as well as that of the entire community. In short, your nearest District Grocery Store, in personnel and in spirit is an integral part of your neighborhood.

District Grocery Stores, individually and collectively spend money locally—just as you do—in patronizing Washington industries. The money you spend in District Grocery Stores goes back into the community in the form of salaries, rent, taxes, fuel, local purchases and advertising in local newspapers.

District Grocery Stores deserve your patronage because they are part of a Washington institution, operated by Washington men and women who are interested in the future of Washington.

# District Grocery Stores, Inc.

DISTRICT GROCERY STORES INC

*"WASHINGTON'S LARGEST GROUP OF INDIVIDUAL OWNERS"*

# Cakes

Continued From Page 10.

**Devils Food Cake.**

1 cup grated chocolate
2/3 cup brown sugar
Yolk of 1 egg
½ cup sweet milk

Cook this until it thickens. When cool, add:

1 cup brown sugar
½ cup butter
2 eggs
½ cup sweet or sour milk
½ teaspoon soda
2 teaspoons baking powder
2 cups flour

Bake at 325 degrees F. for 25 minutes.

MRS. KATE L. GOLDEN,
Capitol Hill Union, W. C. T. U.

**Hot Water Sponge Cake.**

2 cups sugar
2 cups flour
¾ cup hot water
4 eggs
2 teaspoons baking powder
Pinch of salt

Beat yolks of eggs until light, then beat sugar in gradually, then the stiffly beaten whites, then add cup of flour. Add the water and last the balance of flour into which the baking powder and salt have been added.

Bake in quick oven.

KATE M. ELLIS,
Rubinstein Club.

**Pineapple Cake.**

½ cup shortening
½ cup cream cheese
1½ cups all-purpose flour
¾ teaspoon salt
6 slices pineapple, well drained
½ cup sour cream
1/3 cup confectioner's sugar
1 teaspoon cinnamon

Stir the shortening and cream cheese together. Sift together the flour and salt, and work into the creamed shortening. Transfer to a board dusted with flour and roll to 1/3 inch thickness. Fit into an oiled shallow pan about 9 inches square, cover with the pineapple slices cut in quarters, pour the sour cream over, sprinkle with the confectioner's sugar and cinnamon and bake 30 minutes in a hot oven (375 degrees F.) or until the cake is brown around the edges and the pineapple is slightly brown on top. Serve warm or cold.

MISS JESSIE D. PATTON.
Abraham Lincoln Circle, No. 3, Ladies of the G. A. R.

**Applesauce Cake.**

½ cup butter or shortening
1 cup light brown sugar
1¼ cups tart applesauce to which add 1 teaspoon soda
1 egg
2 cups sifted flour (saving 1 tablespoonful to mix with raisins and nuts)
¼ cup seedless raisins
½ cup pecans
1 teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon cloves
1 teaspoon vanilla

Bake 45 minutes in moderate oven. (If desired add small amount of citron and orange peel and ½ teaspoon baking powder.)

RACHEL W. LANG.
The Rubinstein Club.

**White and Gold Cake.**

White part—Use whites of 6 eggs, ½ teaspoon cream of tartar, pinch salt and beat until eggs will stand up in peaks, but not dry. Sift together ½ cup already sifted cake flour, ¾ cup sugar, three times, then fold in the egg whites, add 1 teaspoon vanilla and pour into a large angel cake pan.

Yellow part—Beat the yolks of 6 eggs, add ¾ cup sugar and beat wel. Add ¼ cup boiling water and fold in ¾ cup cake flour, pinch of salt and 1 teaspoon baking powder, which have been sifted together three times. Add ½ teaspoon almond flavored extract.

Pour the yellow part over the white part and bake 50 minutes in a slow oven (350 degrees). Let stand in the pan inverted on a rack till cool. Ice with white or yellow boiled icing.

MRS. HARRY C. KIMBALL.
Petworth Woman's Club.

**Prune Cake (Delicious).**

1½ cups white sugar
½ cup butter
1 cup sour milk (or cream if you have it)
2 eggs
2 scant cups flour
2 level teaspoons soda
12 large prunes (cooked and cut small)
1 cup chopped walnuts
1 each teaspoon cinnamon, allspice and cloves

Bake in a loaf for 40 minutes in a moderate oven.

MRS. HELEN WILLARD,
Capitol Hill History Club.

**Blitz Torte.**

1 cup flour
½ cup chopped blanched almonds (can be omitted if desired)
4 eggs
3 tablespoons milk
½ teaspoon salt
1 teaspoon vanilla
2 tablespoons granulated sugar
1 teaspoon baking powder
½ cup shortening
1¾ cups powdered sugar

Cream shortening and add ¾ cup sugar gradually. Add well-beaten egg yolks and vanilla. Sift flour once before measuring. Mix and sift flour, salt and baking powder together and add alternately with milk. Spread in two thin layers. Make meringue by beating egg whites until very stiff and adding remaining 1 cup powdered sugar to whites. Spread half the meringue on each layer. Sprinkle chopped almonds and 2 tablespoons granulated sugar over the meringue on each layer and baked in well-greased and floured cake tins. After taking from the oven, allow the cake to cool gradually before removing from the pans. Remove to serving plate keeping meringue surface on top. Put lemon custard between layers. Serve with whipped cream over top if desired. Bake 35 minutes at 325 to 350 degrees F. (moderate) oven. Two 8-inch layer cake tiins. Serves 12.

**Custard for Filling.**

3 tablespoons flour
¼ cup sugar
1 teaspoon lemon extract
1 cup cream
2 egg yolks

Mix sugar and flour together, stir in cream and cook about 10 minutes. Add well-beaten egg yolks, cook 2 minutes over hot water. When thoroughly cool, add flavoring and spread between the layers of cake.

MRS. J. EDWIN REID,
President, D. C. Sunshine and Community Society.

**Pound Cake Southern Style.**

Cream 1 pound butter, add 1 pound sifted powdered sugar, continue beating until smooth and creamy. Add 1 pound eggs one at a time beating after each. Add 1 pound sifted flour, 1 teaspoon vanilla, beat until smooth and turn into buttered and floured pound cake pan and bake in moderate oven 1½ hours or 2 hours, the first 20 minutes at 350 degrees F.; second 20 minutes at 300 degrees F., and finish baking at 250 degrees.

LILLIAN S. WELLS.
Rubinstein Club.

**Small Devil Food Cake.**

Cream 2 cups brown sugar with ½ cup of butter. Add the yolks of 2 eggs, 1 cup flour. Mix well, add 1 cup sour milk. Dissolve ½ cup grated chocolate and 1 teaspoon soda in ½ cup boiling water, add this with 1 more cup flour and fold in beaten whites of 2 eggs.

LILLIAN S. WELLS.
Rubinstein Club.

**Applesauce Cake.**

Cream 1 cup butter and beat in 2 cups sugar, add 1 box raisins, 1½ teaspoons cloves, 1 teaspoon cinnamon and ½ teaspoon nutmeg. Mix carefully. Dissolve 2 teaspoons soda in a little hot water, stir soda in 2 cups applesauce, beat all thoroughly, add 4 cups sifted flour. Do not make stiff.

MRS. CHAS. H. PARKMAN.
Rubinstein Club.

## Blind Aid Group

Miss Henriette P. Metzerott, president.

Mrs. Cora Berliner, first vice president.

Mrs. R. Vandergrift, second vice president.

Mrs. Andrew Stewart, third vice president.

Mrs. W. P. Allenberger, recording secretary.

Mrs. John King, corresponding secretary.

Mrs. Josephine Jacobs, treasurer.

The object of the Aid Association for the District of Columbia Blind is to establish and maintain a nonsectarian home for the blind of the District of Columbia, and to promote the education and industrial training of the blind, aid the needy and help them become self-supporting.

# Honoring Benjamin Franklin Era

Post Staff Photo.

*Four officers of the Women's Auxiliary to the Railway Mail Association, in costume of the time of Benjamin Franklin, honor the first Postmaster General, under whose regime the first traveling postoffice was inaugurated.*

## Abraham Lincoln Circle

Mrs. Amy F. Hammond, president.

Mrs. Alice C. Howard, senior vice president.

Miss Vera Redfern, junior vice president.

Mrs. Lulu J. Balinger, treasurer.

Miss Jessie D. Patton, secretary.

The object of the Circle, No. 3, Ladies of the G. A. R., is to teach patriotism and the lessons of good citizenship as well as to administer charity.

# Meat

Continued From Page 4.

simmer about half hour. Let stand about three hours before reheating to use.

MRS C. H. J. MILLER,
Women's Auxiliary to the Railway Mail Association.

**Ham-Pineapple Lunch.**

To 1 pound ground lean ham add 1 egg. Slice in two thick rounds of pineapple. Place a layer of the ground ham on one, then a layer of mashed sweet potatoes. Top with second slice of pineapple. Wrap together with long slice of bacon and fasten with tooth pick. Bake slowly at 350 degrees about one hour.

Garnish as desired. Very nice served with stuffed celery.

MRS W. J. PETERS.
W. C. T. U.

**Chicken Souffle.**

Take 1 pint of cooked chicken, finely chopped, 1 pint of cream sauce, 4 eggs, and salt and pepper to taste. Stir the chicken and seasoning into the boiling sauce. Cook for two minutes. Add the egg yolks, well-beaten and set away to cool, then fold in the whites, beaten to a stiff froth. Turn into a buttered dish and bake half an hour. Serve at once!

MRS. CHARLES D. HARRISON.

**Chop Suey.**

2 pounds lean pork cut in small pieces
3 cups chopped celery
2 cups onion, chopped
1 can bean sprouts
1 can mushrooms
1 tablespoon brown sugar
3 tablespoons Chinese sauce

Heat 4 tablespoons olive oil in a frying pan. Add meat and fry until brown. Add vegetables, sugar, Chinese sauce, 2 cups water and a little salt. Cook over slow fire about 1½ hours and when ready to serve, thicken slightly with flour. Serve with steamed rice or fried or boiled noodles.

LILLIAN S. WELLS.
Rubinstein Club.

**Baked Ham.**

1 ham
1 cup brown sugar
1 teaspoon dry mustard
½ teaspoon pepper
⅛ teaspoon ground cloves
2 tablespoons vinegar

Wash and scrub ham in warm water, soak overnight. Put ham in kettle, cover with cold water, boil slowly until tender (allowing 30 minutes per pound). Cool in water in which it was boiled, then remove skin carefully. Put in pan and spread with mixture of sugar, pepper, mustard, cloves and vinegar (amounts given above). Bake in oven 350 degrees F. for half hour.

MARY E. ARNOLD.
W. C. T. U.

**Macaroni and Round Steak.**

½ package macaroni
1 pound round steak
½ can tomatoes
½ cup bread crumbs
3 tablespoons butter
2 onions, salt and pepper
½ cup grated cheese

Cook macaroni—put steak and onions through meat grinder. Cook in a casserole about an hour.

MRS. I. J. ROBERTS,
Rubenstein Club.

**Ham Loaf.**

½ pound ham (cured)
1 pound fresh pork
1 cup crackers or bread crumbs
½ cup milk
1 egg

Grind meats, beat eggs, and mix all together. Bake 1½ hours (in pan of water).

LILLIAN S. WELLS.
Rubenstein Club.

Continued on Page 24, Column 3.

## Columbia Heights Club

Mrs. Elmer S. Frazier, president.

Mrs. Mahlon Winter, vice president.

Mrs. Ernest Gude, recording secretary.

Mrs. Dudley S. Brightwood, corresponding secretary.

Mrs. Dewitt Croissant, treasurer.

The object of the Columbia Heights Art Club is the intellectual improvement and literary advancement of its members.

# Baking Powder Breads

Continued From Page 4.

butter. Stir siffly beaten whites in last. Bake in glass dish and serve hot. Bake slowly.

BLANCH T. WHITE,
Rubenstein Club.

**Banana Bread.**

1 cup sugar
½ cup shortening
2 eggs mashed bananas
2 cups flour
1 teaspoon baking soda
¼ or ½ cup nuts

Cream butter and sugar and add eggs and crushed bananas. Mix well, sift flour and baking soda and add to mixture. (A dash of salt may be added.) Add nut meats which have been broken into small pieces. Bake one hour in a slow oven.

MRS. LEON S. STANDISH,
Park View Woman's Club.

**Spoon Bread.**

½ cup cornmeal
1 teaspoon salt
1 teaspoon sugar
1 teaspoon baking powder
2 eggs
1½ cups milk
Butter size of an egg

Sift dry ingredients and pour over same scalded milk in which lump of butter has been melted, lastly, add two beaten eggs. Pour into baking dish and bake in hot oven 25 minutes.

MRS. A. B. McMANUS.
Baby Lovers Circle, Florence Crittenton Home.

**Nut Bread.**

1 egg
1 cup sugar
1 large can evaporated milk
1 cup chopped nuts
3 cups flour
3 teaspoons baking powder
Raisins if desired

To the beaten egg add sugar and cream. Sift flour and baking powder. Flour the nuts and raisins, if used, with part of the flour. Add milk, flour and nuts alternately. Pour in a greased floured loaf pan. Keep in a warm place to raise an hour before baking. Bake an hour in moderate oven. Butter outside of loaf after taking from oven.

MRS. HERBERT POWELL,
Sabbath Alliance.

**Doughnuts.**

1 cup sugar
2 tablespoons melted lard
Pinch of salt and ginger
Blend above ingredients
1 cup sour milk
1 teaspoon soda dissolved in milk
1 beaten egg
1 teaspoon baking powder sifted in the flour

Mix ingredients in the order given, using enough flour to make a soft dough. Roll dough, cut with floured doughnut cutter and fry in deep hot fat.

MRS. G. H. RUSSELL,
Park View Woman's Club.

**Date Bread.**

3 eggs
1 package dates
1 cup walnuts
1 cup sugar
1 cup flour
1 heaping teaspoon baking powder
Little salt

Separate eggs, beat yolks, add sugar, flour, salt, baking powder, dates and nuts. Add whites of eggs beaten stiff.

Bake in slow oven 20 or 25 minutes.

KATE M. ELLIS,
Rubinstein Club.

Continued on Page 22, Column 4.

REAL SKIN LOVELINESS
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# Salad Recipes

Continued from Page 2.

Serve with long fingers of bread spread with the cheese mixture on top of which you place chopped almonds and place in oven and toast. CATHERINE MURRAY.
Rubinstein Club.

**Tomato Aspic Salad.**

One package of lemon-flavored gelatin, dissolved according to package instructions. Add a cup of hot tomato juice to the gelatin and then another cup of cold tomato juice. Before it thickens or congeals, add some left-over vegetables. Then put it in individual cups to congeal in a refrigerator.
MRS. EMILY JARBOE.
Excelsior Literary Club.

**Combination Salad.**

1 head lettuce
1 cucumber, sliced thin
6 or 8 sliced radishes
Salt and pepper
1 chopped onion
4 or 5 talks celery, diced

2 tablespoons salad dressing
1 small bottle French dressing

Shred the lettuce into a large mixing bowl. Add the celery, cucumber, radishes and onion, salt and pepper. Green peppers or pimentos may be added to give more color. All ingredients should be crisp and cold. When ready for the table, the mayonnaise and French dressing may be added at the last minute. Enough for six. Serve on lettuce leaves or like slaw.
JEAN M. COE.
Rubinstein Club.

**Pineapple Peach Salad.**

Place some rings of pineapple on lettuce leaves. On the pineapple place sliced canned peaches in sunburst effect. In the center, put a ball of cream cheese. Add to this a walnut or pecan. Serve cold with a disk of mayonnaise. This is attractive and appetizing.
MRS. D. C. RICHARDSON.
W. C. T. U.

**Under-the-Sea Salad.**

2 packages lime flavored gelatine
3 cups boiling water
1 cup juice from canned pears
¼ teaspoon salt
2 teaspoons vinegar
2 cups caned pears, diced
2 packages cream cheese
⅛ teaspoon ginger

Dissolve gelatin in boling water. Add pear juice, salt and vinegar. Pour ½ inch layer into loaf pan. Chill until firm. Chill remaining gelatine mixture (about ¾ cup or a little more) until cold and sirupy. Whip until fluffy and thick like whipped cream. Cream cheese with ginger. Mix this with the whipped gelatine (use egg beater). Fold in pears. Pour over firm layer of gelatine and chill.
MRS. WARREN H. WAGNER.
Park View Woman's Club.

**Italian Salad.**

Dice the following:
Roast—either veal or beef
Apples
Sweet pickles (or dill)
Red beets—pickled
Make a dressing of:
2 tablespoons white or pineapple vinegar
6 tablespoons olive oil
1 teaspoon onion juice
Pepper
Salt
A little sugar to temper the vinegar

Mix the above ingredients with dressing and let stand for a few hours.
MRS. TILMAN BACON PARKS.
Political Study Club.

**Asparagus Dainty.**

Heat a can of green asparagus tips. Serve with hot sliced beets on a bed of lettuce. Pour lemon butter over the asparagus (a sauce of softened butter mixed with lemon juice) and sprinkle with chopped parsley.
MRS. RUTH H. SNODGRASS.
The Woman's Clinic recording secretary.

**Pineapple, Celery and Carrot Salad.**

1 can crushed pineapple
1 package lemon-flavored gelatin
2 cups fruit juice or water
¾ cup celery, finely shredded
2 tablespoons carrots, grated
Few maraschino cherries

Method: Heat water and dissolve gelatin. Cool, then add pineapple, celery, carrots and cherries. Place a cherry in the bottom of each mold and fill with mixture. Chill. This makes nine medium-sized servings.
MRS. THEODORE H. NAYLOR.
Park View Woman's Club.

## Three's Not a Crowd Today

Post Staff Photo.

*Three members of the Park View Woman's Club—Mrs. Warren H. Wagner, Mrs. Glen C. Leach and Mrs. Theodore H. Naylor—talk over cooking problems of the day in the latter's modern kitchen.*

# QUANTITY RECIPES

**Mayonnaise.**

4 eggs
2 teaspoons salt
1 teaspoon paprika
½ teaspoon pepper
2/3 cup vinegar
2 quarts salad oil

Use electro table. Beat eggs with seasonings one minute on first speed. Pour oil in oil cup attachment and turn to third speed and beat until oil is used. Then turn to second speed and add vinegar through oil attachement. Beat until last of vinegar is used. This mayonnaise is thick, but may be thinned with canned milk.

Large quantity. Makes 2 quarts.
MARGARET PRESSLEY.
Florence Crittenton Home.

**Mustard Chow Chow.**

1 quart large green cucumbers cut in small pieces
1 quart tiny cucumbers
1 quart button onions
1 quart green tomatoes, cut up, and add
1 quart chopped cabbage and 3 green peppers cut in small bits

Soak 24 hours in a brine of one cup of salt to one gallon of water. Scald in same brine and drain. Make a paste of four tablespoons of ground mustard, one tablespoon of tumeric, one cup of flour, two cups of granulated sugar and two quarts of vinegar.

Mix the dry ingredients with a little vinegar, then pour in the remaining vinegar. Let this mixture scald and stir until smooth and thick. Add the pickle, mix well and seal in mason jars.
MRS. CHARLES E. FERGUSON.
Capitol Hill History Club.

**Orange Muffins.**

Large quantity—60 muffins.

Make an orange marmalade earlier in the day with the following directions: Grind the skin of 6 oranges. Cook in salt water until tender. Drain and rinse well in cold water. Add 1½ cup sugar and 2 cups water. Cook over slow flame until thick. Then—

3 cups sugar
2¼ cups vegetable shortening
1 7/8 quarts flour
2½ tablespoons baking powder
1 7/8 teaspoons salt
4 eggs

Milk to make pour batter.

For the recipe we use our electrotable, but it is not absolutely necessary. Cream sugar, salt and shortening on first speed one minute. Turn on second speed, continue beating one minute. Add eggs and beat, then add orange marmalade (cooled). Sift flour, measure, resift with baking powder. Add alternately with milk on second speed. Drop in greased muffin tins and bake in 350 degrees F. oven. MARGARET PRESSLEY.
Florence Crittenton Home.

**Potato Salad.**

1 gallon boiled potatoes chopped
½ cup pimientoes chopped
1 green pepper finely chopped
1 medium sized onion finely chopped
Pepper, salt and celery seed

Mix thoroughly and add mayonnaise dressing. This is a very popular salad now being served at one of our W. C. T. U. dining rooms.
LILLIAN G. SMITH.
Lincoln Circle, No. 3, Ladies of the G. A. R.

**Delicate Gingerbread.**

3 quarts flour
4 teaspoons ginger
4 teaspoons cinnamon
8 teaspoons soda
2 teaspoons cloves
2 teaspoons salt
8 eggs
1 quart shortening (vegetable)
1 quart boiling water
6 cups molasses

Sift flour, measure, resift with salt and spices. Beat eggs, add molasses and soda which has been dissolved in a little cold water. Pour boiling water over shortening and allow to remain on fire until shortening is melted. Add shortening mixture to egg and molasses mixture. Combine this with the sifted dry ingredients and beat vigorously. Pour in greased muffin tins or square pans and bake 350 degrees F. This is a very soft, but delicately flavored gingerbread.

Large quantity. Makes about 72 muffins.
MARGARET S. PRESSLEY,
Florence Crittenton Home.

Continued on Page 16, Column 5.

## *Florence Crittenton Home Baby Lovers' Circle*

President, Mrs. A. B. McManus; secretary, Mrs. T. F. Croft; corresponding secretary, Mrs. Green Hackworth; treasurer, Mrs. A. L. Craig.

These women are organized in an effort to aid the Florence Crittenton Home by both material and moral support and to cooperate in every way possible toward the upbuilding of the work.

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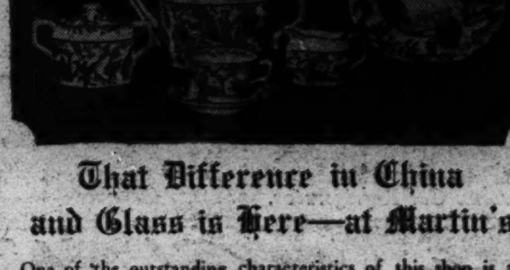

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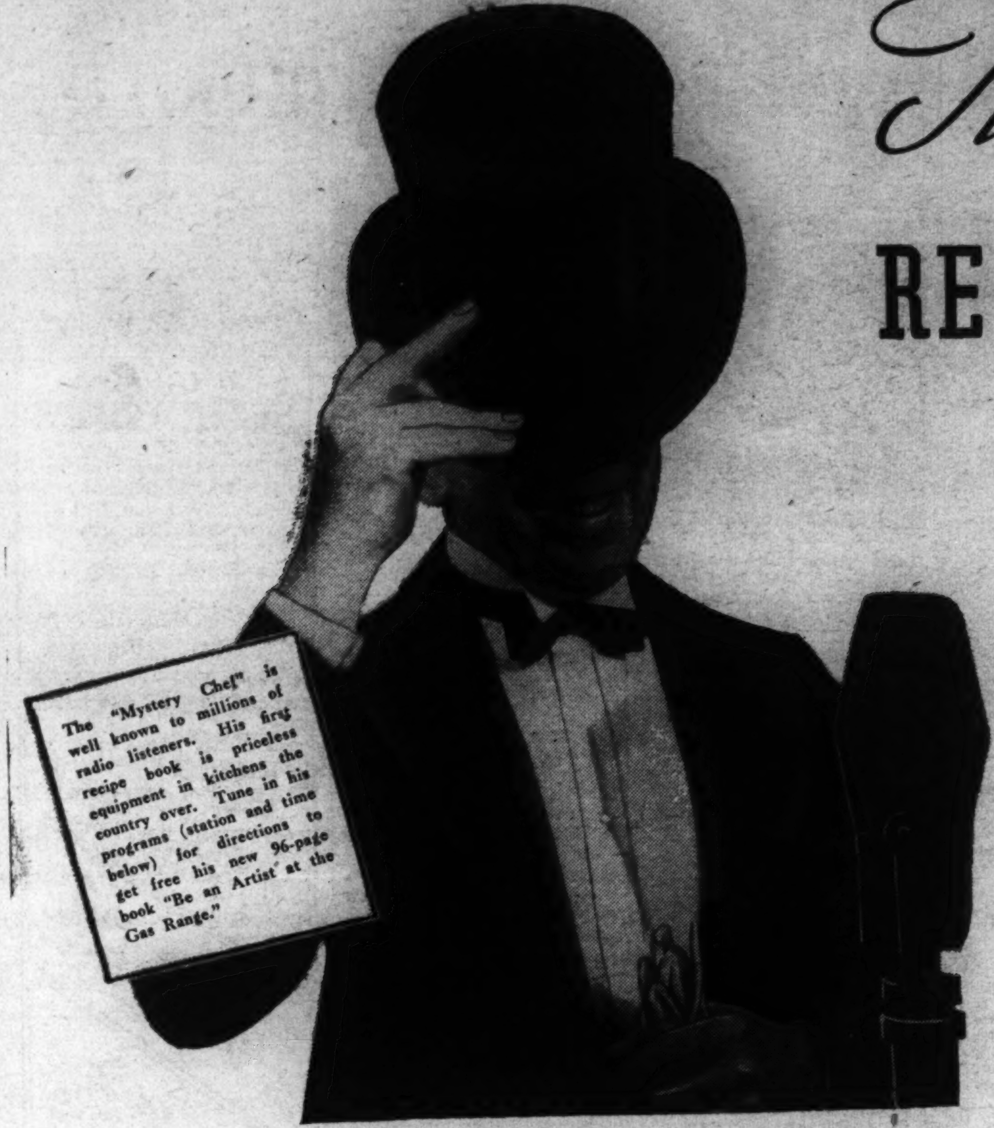


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# RECOMMENDS A M

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*Miss Ruth Sheldon*

## WRC WEDNESDAY and FRIDAYS 10:30 A.M.

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## Frozen Dessert

**Ice Cream Custard.**

Make a custard mixture of 2 cups milk, pinch of salt, and ½ cup sugar. Make egg mixture of 1 egg with 1½ heaping teaspoons cornstarch already mixed with water. Cook custard till it boils, and add to egg mixture. Return to pan and cook till it thickens, stirring constantly. Add 1 teaspoon vanilla (or 2 for vanilla ice cream). Put away in ice box overnight. Next morning whip 1 cup whipping cream and add custard to it. After cream starts freezing, take out of ice box and beat till it gets creamy, return and let freeze. For other flavors, add ½ jar pineapple or 2 very ripe crushed bananas.

MRS. JOHN M'KAY,
Park View Woman's Club.

**Lemon Sherbet.**

1 quart milk
½ pint light cream
2½ cups sugar
Juice of 3 lemons—grated rind of 1

Mix and freeze in automatic refrigerator.

MRS. IOWARTH I. ROBERTS.
Rubinstein Club.

**Frozen Pudding.**

2-3 cup sugar
¼ cup water
3 egg whites
1 pint whipping cream
¾ cup crushed pineapple
¼ cup candied cherries (coarsely cut)
¼ cup raisins (cut fine)
1 teaspoon vanilla extract

Boil sugar and water to thread stage (230 degrees F.). Beat egg whites and cream in separate bowls until stiff. Pour sugar sirup over egg whites. Beat until cool. Fold in whipped cream, vanilla, fruits, and turn into freezing tray. Freeze till set. Serves 8 to 10.

MARY E. ARNOLD,
W. C. T. U.

**Mrs. Tassin's Dessert.**

20 marshmallows
1 cup milk
1 cup whipped cream
½ cup grated pineapple may be added and makes it delicious

In a double boiler put milk to heat. Do not cook or boil. Just heat. Add whole marshmallows to melt. Let cool. Add whipped cream, mix and put in freezing tray. Serve in sherbet glasses. Evaporated milk can be used in place of whipped cream. Follow instructions on can. Then cool. Place in ice box 24 hours. Open, take amount needed and whip.

MRS. J. S. TASSIN,
Housekeepers Alliance.

**Strawberry Sherbet.**

1 pint red ripe strawberries
1 cup sugar
Juice ½ lemon
1 cup whipping cream
Whites of 2 stiffly beaten eggs

Wash and hull berries. Cut in pieces and force through a strainer. Measure, adding enough water to make two cups; add sugar, lemon juice and one-half cup water. Put into freezing tray and freeze one to two hours. It should be hard enough to scrape with heavy spoon. Whip cream stiff, fold in whites. Return to tray and freeze for two to three hours. Serves ten.

MRS. CHARLES H. PIERCE.
Woodridge Book Club.

## Pudding Recipes

Continued From Page 5.

clear and thick. Add dates, raisins, nuts, or just nuts. Serve cold with whipped cream.

MRS. O. E. MEINZER.
Woodridge Book Club.

**Plum Pudding.**

4 cups flour.
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon nutmeg
1 tablespoon cinnamon
A little mace (about 1 teaspoon)
2 cups bread crumbs
2 cups sugar
½ pound suet (put through chopper)
1 pound cleaned currants
1 pound raisins
½ orange peel
6 eggs
1 cup milk

Mix all the dry ingredients together, then add the beaten eggs and milk. Mix very stiff so fruit will not fall to the bottom. Make a pudding bag of a clean piece of cotton. Fill with the mixture and tie, allowing a trifle for the mixture to rise. Place on a plate in a kettle of boiling water and boil for about five hours. Boil one hour more the day you serve it. After that it can be warmed by placing slices of it in a pie tin with a little water in the bottom and covered with another pie tin and put in the oven for about 10 or 15 minutes. It is delicious served with a sauce made of water and sugar, boiled and thickened with cornstarch, with which a tablespoon or so of cinnamon is mixed.

MRS. W. C. BISHOP.
Petworth Women's Club.

**Cocoanut Rice Pudding.**

1 cup canned cocoanut
1 cup steamed rice
1 egg
½ cup milk
4 tablespoons sugar
½ teaspoon salt
½ teaspoon grated lemon rind or lemon extract
1 tablespoon red tart jelly or a few raisins

Beat eggs until light, add sugar, milk, rice, flavoring, and jelly or raisins. Fill buttered baking dish with alternate layers of mixture and cocoanut. Bake in moderate oven until brown.

MRS. P. A. TAYLOR.
Women's Auxiliary to the R. R. Mail Association.

**Chocolate Bread Pudding.**

1 cup sugar
Yolks of 3 eggs, beaten with sugar
1 cup bread crumbs
1 pint milk, heated
3 tablespoon grated chocolate
1 teaspoon vanilla extract
Pinch of salt.

Bake in a slow oven. When soft like custard, take from oven and cover with meringue made as follows:

White of 3 eggs
5 tablespoons sugar, added gradually as eggs are beaten

Spread on pudding and brown in oven

CONSTANCE C. TRUESDELL.
Rubinstein Club.

**Graham Pudding.**

1 egg
1 cup sweet milk
1 cup molasses
1 cup raisins
2 cups graham flour
1 teaspoon soda
Steam for 3 hours. Serves 12

**Sauce for Pudding.**

2 eggs
1 cup granulated sugar
½ pint whipped cream

Mix eggs and sugar, beating thoroughly, add whipped cream and 1 teaspoon vanilla. Serves 6.

MRS. E. W. SATTENWHITE.
Rubinstein Club.

**Baked Cranberry Pudding.**

1 cup sugar
1 cup milk
2 heaping cups flour
2 teaspoons baking powder
3 tablespoons butter
2 cups cranberries cut in halves

Mix as for cake, add the cranberries and bake in a moderate oven for one-half hour. Serve with brown sugar sauce.

MRS. L. E. FELTON.
Park View Woman's Club.

**My Favorite Prune Pudding.**

1 cup cooked prunes cut in fourths
1 cup sweetened condensed milk
½ cup graham cracker crumbs
1 teaspoon baking powder
1-8 teaspoon salt
½ cup chopped nut meats
1 tablespoon melted butter
1 teaspoon vanilla

Blend and bake 45 minutes in a slow oven or until firm. Serve with custard sauce, lemon sauce or whipped cream.

MRS. THERON BROOKS,
Park View Woman's Club.

**Grated Sweet Potato Pudding.**

3 large sweet potatoes
1 cup milk
2 eggs, beat yolks and white separately
2 tablespoons melted butter
1 teaspoon grated nutmeg
½ cup chopped pecan meats
1 cup sugar

Pare and grate potatoes, add sugar and milk and mix thoroughly; then add beaten egg yolks, butter, nutmeg, and chopped pecan meats. When well mixed, fold in beaten egg whites, put into buttered pudding dish and bake until brown in a moderate oven (350 degrees F.).

MRS. ORLANDO H. SMITH.
Entre Nous Club.

**Cottage Pudding.**

First bake a plain cake. Before putting in oven, dust top with flour, then sprinkle with cinnamon and sugar. Recipe follows:

1-3 cup shortening
1 cup sugar
2 eggs, separated
2 cups flour
2-3 cup milk
3 teaspoons baking powder
½ teaspoon salt
Vanilla

Cream shortening and sugar together. Add salt, yolks (well beaten) and then the flour and milk alternately. Add baking powder. Then fold in whites of eggs and lastly the vanilla. Bake. Cut cake in squares or oblongs and serve with the following sauce:

1 scant cup sugar
1 large tablespoon cornstarch (rounding measure).
½ teaspoon cinnamon
1 tablespoon vinegar
1 cup hot water

Mix dry ingredients together thoroughly. Then add the hot water slowly until well mixed. Stir while cooking to keep from lumping. Add the vinegar. A small lump of butter adds to the flavor, but it is not necessary.

MRS. E. L. HAIN,
Park View Woman's Club.

Continued on Page 22, Column 5.

## The Proof of the Pudding

Post-Staff Photo.

*Ruth-Maye and Eleanor, children of Mrs. Ruth H. Snodgrass, take an early interest in the preparation as well as the finished products turned out by their mother in her kitchen.*

## Quality Recipes

Continued From Page 13.

**Fruit Punch.**

Boil 2 cups sugar and 1 cup water to form a syrup. Add 1 cup strong tea, 1 pint cherry juice, the juice of 5 oranges and 5 lemons, one can grated pineapple, or pineapple juice, and ½ pint candied cherries. Add 1½ gallons water and 1 pint of ginger ale added last. Serves about 50 or 60 people.

MRS. W. J. PETERS,
W. C. T. U.

**Russian Tea (Hot Punch).**

8 cups water
2 cups sugar
1 lemon—juice
4 oranges—juice
3 teaspoons good tea
5 cloves
Boil water and sugar 5 minutes and remove from fire
Add tea and cloves
Set to stand five minutes
Add fruit juice
Heat
Serves 24 persons

MRS. A. L. WATKINS, W. C. T. U.

**Economy Punch.**

8 cups water
3 cups sugar
Boil ten minutes
Add juice and rind of 3 large oranges and 3 large lemons
Set aside to cool
Strain and add golden gingerale
Serves 30. Grape juice may be added if desired, for color

MRS. A. L. WATKINS, W. C. T. U.


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# Cake Recipes

Continued from Page 2.

needed or all at once. Will keep after baked for several weeks in a covered tin box (if there are no boys around).

MRS. HERBERT G. POWELL,
Sabbath Alliance.

**Anise Drop Cake.**

5 eggs, well beaten with
2 cups sugar
1 heaping teaspoon baking powder
1 teaspoon anise seed or essence

Mix well and put out with a teaspoon on a buttered pan and bake in a hot oven.

MRS. WILLIAM M. WEBER,
Abraham Lincoln Circle, No. 3,
Ladies of the G. A. R.

**Delicious Brownies.**

2 squares of unsweetened chocolate
½ cup butter
2 eggs
½ cup flour
1 cup sugar
1 cup walnuts
1 teaspoon vanilla

Melt chocolate and butter. Beat eggs, add sugar. Add to chocolate and butter mixture. Then add nuts and vanilla. Bake in a slow oven 15 to 20 minutes. Cut into squares while warm.

MRS. CHARLOTTE E. SEIFFERT,
Rubinstein Club.

**Date Sticks.**

3 eggs
1 cup sugar beaten with eggs until light
1 cup flour
1 teaspoon baking powder
1 cup English walnuts
1 package dates, chopped
1 teaspoon vanilla

Bake slowly, cut into strips and roll in powdered sugar. Cut while hot.

MRS. CHARLES P. KEYSER.
D. C. Fed. Women's Clubs, Treas.

**Sugar Cookies.**

1 pound butter
1 pound sugar
1 pound flour
3 egg yolks
Vanilla.

Cream butter and sugar, add flour and egg yolks. Let chill, roll thin, beat egg whites stiff. Put a little chopped almonds on each cookie. Bake in quick oven.

LILLIAN S. WELLS,
Rubinstein Club.

**Date Bars.**

1 cup flour
1 cup nuts
1 package dates (½ pound)
½ teaspoon salt
1 cup granulated sugar
1 teaspoon baking powder
2 tablespoons melted butter
½ cup shredded coconut

Mix together all ingredients except coconut. Then break over this two large eggs (unbeaten). Spread on shallow greased pan, sprinkle with coconut and bake in moderate oven about ½-hour. Cut into bars about 1x2 inches while warm. Do not remove from pan until cold.

MRS. A. B. CARLSON.
Rubinstein Club.

**Oatmeal Drop Cakes.**

1 cup sugar
2 eggs
½ cup butter
½ cup lard
1 cup raisins
1 cup sour milk
1 teaspoon soda (rounded)
2 cups flour
1 teaspoon baking powder (heaping)
2 cups oatmeal

Follow butter-cake method of mixing. Stir oatmeal in lightly last. Add 1 teaspoon cinnamon. Drop in pan.

LILLIAN G. SMITH.
Abraham Lincoln Circle, No. 3,
Ladies of the G. A. R.

**Pecan Gum Drop Cookies.**

1 cup bread flour
¼ teaspoon salt
¼ cup chopped pecans
½ cup shredded gum drops, assorted flavors, omitting licorice
2 eggs
1 cup brown sugar
1½ teaspoons cold water.
½ teaspoon cinnamon

Sift flour once, measure and sift again with cinnamon. Mix ¼ cup flour mixture with pecans and gumdrops. Beat eggs until light, add sugar and water and beat again. Add dry ingredients to egg mixture, then fold in pecan and gumdrop mixture. Bake in a buttered 8 by 12 inch pan for 30 minutes at 325 degrees F. While warm, spread with following icing:

1½ tablespoons melted butter
½ teaspoon grated orange rind
1 tablespoon orange juice
1 cup confectioner's sugar

Combine all ingredients and spread on warm dough. Cut into squares. Makes 24 bars that fairly melt in your mouth.

MRS. C. S. CHRISTENSEN.
Woodridge Book Club.

**Chewy Walnut Squares.**

2 eggs
1 cup brown sugar
5 tablespon flour
1 cup chopped walnut meat.

Beat eggs slightly and mix well with sugar, add flour and nuts. [illegible]

pour in batter. Bake in moderate oven about 10 minutes. The batter should be spread thin as these cookies are chewy. Cut in squares while still warm.

Especially good when served with hot tea, coffee or cocoa.

MRS. SPRINGMAN,
W. C. T. U.

**Pineapple Diamonds.**

Filling:
1 small can pineapple
2 cups sugar

Cook until thick like jam, cool and make pastry as follows:

3 cups bread flour
1 cup butter
¼ teaspoon salt
3 tablespoons sugar
¾ cup milk
½ cup ground nuts

Mix flour, salt, sugar and butter together like pie crust. Add milk. Divide dough into two parts. Roll very thin and line a 10x16-inch pan with half the dough. Spread filling evenly over this, sprinkle with ground nuts. Roll out other half of dough, pierce with fork, place over filling. Dot with butter and bake in a 350-degree (F.) oven for 30 minutes or 35. Cut into diamond shapes while hot. These are very delicious.

MRS. C. S. CHRISTENSEN,
Woodridge Book Club.

**Christmas Cherries.**

½ cup butter
¼ cup granulated sugar
1 egg separated
½ teaspoon vanilla
1 tablespoon lemon juice
1 tablespoon grated orange rind
1½ teaspoons lemon rind
1 cup sifted flour
½ cup chopped walnut meats
6 candied cherries

Cream butter; add sugar and cream well. Add beaten egg yolk, vanilla, orange and lemon rind, lemon juice, mix well. Add flour and chill. Roll in balls ½-inch in diameter. Roll in egg white slightly beaten then in walnut meats. Place on baking sheet and press small piece of cherry on each. Bake in oven (350 degrees F.) about 20 minutes.

MRS. EDNA BOARDMAN,
Woodridge Book Club.

**Ice Cream Wafers.**

Blend ½ cup or ¼ pound cube butter, ½ cup sugar, and 1 egg. Then add ¾ cup sifted flour and pinch salt. Beat well and drop like marbles on baking sheet. Place nuts in center of each marble and bake 10 minutes at 350 degrees, Fahrenheit. Makes about three dozen—delicious!

MRS. W. J. PETERS.
W. C. T. U.

**Rolled English Wafers.**

¼ cup butter
½ cup confectioner's sugar
¼ cup milk
⅞ cup bread flour
½ teaspoon almond extract.

Cream butter and sugar. Add milk and flour alternately. Add flavoring. Spread very thinly with broad long-bladed knife on a cooky sheet. Crease in squares and bake in a moderate oven, 350 degrees, Fahrenheit, for about 20 minutes (until light brown in color). Cut squares apart immediately. While hot roll around the handle of a wood spoon or a case knife. These are attractive for afternoon tea.

MRS. C. S. CHRISTENSEN.
Woodridge Book Club.

**Oatmeal Cookies.**

1 egg beat light
½ cup sugar
1 tablespoon melted butter
¼ teaspoon salt
1¼ cup rolled oats
½ teaspoon vanilla

Beat the sugar into the beaten egg, add other ingredients and beat well. Drop from a teaspoon in a buttered baking sheet and shape in rounds an inch or more apart. Bake in moderate oven 10 to 15 minutes. Remove from bake sheet while they are hot and let cool. Makes about 35 cookies.

MRS. GROSS.
Frances Willard Union, W. C. T. U.

**Ice Box Nut Cookies.**

1 cup brown sugar
1 cup white sugar
1½ cup melted shortening (vegetable and butter)
4½ cups flour, sifted twice
3 eggs, well beaten
2 teaspoons soda
1 teaspoon cinnamon
1 teaspoon salt
1 cup broken nut meats

Mix sugar and melted shortening well, add eggs and nuts, sift all dry ingredients and add to first mixture, stirring well and kneading in the last of the flour.

Turn in long loaf the shape you want the cookies, wrap in oil paper, place in refrigerator and let stand over night. Slice as thin as possible and bake in oven 400 degrees F. about 10 minutes, as desired.

MARGARET C. BUELL.
Rubinstein Club.

**Honey and Carrot Cookies.**

1 cup grated carrots
¼ teaspoon soda
1 cup honey
2 eggs
1 cup chopped raisins
1 teaspoon cinamon
1 cup chopped nuts
2 cups quick oatmeal
2 cups flour
2 teaspoon baking powder
¼ teaspoon salt

Stir the soda into the honey, mix with carrots and slightly beaten eggs. Mix and sift dry ingredients, add nuts and raisins and combine with honey-egg mixture. Drop by spoonfuls on a greased baking sheet. Flatten with spoon or fork and bake in a moderate oven, 350 degrees F. These cookies are especially good for children.

MRS. C. S. CHRISTENSEN.
Woodridge Book Club.

**Imperial Cookies**

½ cup butter
1 cup sugar
2 eggs
1 tablespoon milk.
2½ cups flour
2 teaspoons baking powder
½ teaspoon lemon extract
½ teaspoon grated nutmeg

Cream butter, add sugar, egg well beaten, milk and lemon juice. Mix and sift dry ingredients and add to first mixture. Toss part of mixture on floured board and roll as thinly as possible. Cut into shapes. Bake in moderate oven 8 to 10 minutes. Proceed until all dough is used.

MRS. MARIE H. HEATH,
Women's Single Tax Club.

**Brownies.**

¾ cup butter
2 squares chocolate
2 eggs
1 cup sugar
½ cup sifted flour
1 teaspoon vanilla
1 cup coarsely chopped nuts

Melt butter and chocolate together and cool slightly. Beat eggs until very light. Add flour, sugar and cream then add flour and mix lightly. Last, add nuts and vanilla. Turn into lightly greased shallow pan about 10x14 inches. Bake 15 minutes in moderate oven (375 degrees F.). Cool a little; cut in squares a trifle larger than fudge. Delicious.

MRS. G. G. WAITE, Jr.
Petworth Women's Club.

**Sand Tarts.**

1 pound sugar
1 pound flour
½ pound butter
2 eggs
Chopped hickory nuts or pecans

Rub butter and sugar together until thoroughly mixed; beat the eggs until yolks and whites are well mixed; mix butter and sugar with eggs, then add the flour. Stand mixture aside until cold. Roll out thin and cut with fancy cookie cutters. In order to roll thin, it will be necessary to keep board and rolling pin well sprinkled with flour. Wipe tops of cookies with white of egg; sprinkle cinnamon and granulated sugar on top of them and then a few of the chopped nuts, which should be pressed in. Bake in a moderate oven, watching carefully as they burn quickly. This recipe will make nine dozen crisp cookies.

MRS. GERTRUDE F. HOAGE,
W. C. T. U.

**Icing.**

One package cream cheese mixed with 1½ cups confectioner's sugar, 1 teaspoon vanilla. Cream well and spread on cake.

MRS. DUDLEY S. BRIGHT,
Columbia Heights Art Club.


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# Miscellaneous Recipes

**Spanish Cake.**

Gateau a l'Espagnole
1 pound of butter
1 pound of sifted flour
1 pound of good brown sugar
6 well-beaten eggs
1 teaspoonful of baking powder

Beat the butter and sugar to a cream. Add the well-beaten yolks of the eggs, and then alternately the flour, with which the baking powder has been sifted, and the whites of the eggs, beaten to a stiff froth. Bake in a buttered cake pan for about an hour in a moderate oven.

**Apricot Upside Down Cake.**

1 egg
1¼ cups sifted cake flour
1¼ teaspoons double acting baking powder
1¼ teaspoons salt
4 tablespoons butter or other shortening
¾ cup granulated sugar
1 egg well beaten
½ cup milk
1 teaspoon vanilla
4 tablespoons butter
½ cup brown sugar, firmly packed
12 cooked apricots

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla.

Melt four tablespoons butter in 8x8x2-inch pan or 8-inch skillet, over low flame. Add brown sugar; stir until melted. On this arrange apricots, cut-side up. Turn batter over contents of pan. Bake in moderate oven (350 degrees F.) 50 minutes, or until done. Loosen cake from sides and bottom. Serve upside down with apricots on top.

**Creole Macaroons.**

Macarons a la Creole
12 ounces of shredded almonds
4 ounces of ground almonds
1 pound of sugar
2 eggs
4 ounces of wheat flour
The peel of 2 oranges

Blanch and wash and dry the almonds. Then grind (not pound) four ounces. Shred 12 ounces—that is, after skinning, cut the almonds lengthwise into thin shreds by dividing each almond into at least five or six long shreds, or cut them crosswise and the shreds will be shorter. Beat the yolks of the eggs and the whites separately, and then beat them together with the sugar, rubbing till very light and smooth. Add the grated peel of two Louisiana oranges that have been rubbed on sugar and then incorporate all the other ingredients. Roll the paste out into balls about the size of an egg. Place them on buttered wafer paper on a baking sheet, set in a moderate oven and bake to a light color.

**Baked Custard.**

1 quart milk
6 eggs
¼ teaspoon salt
½ cup sugar
½ teaspoon vanilla

1. Scald milk. Beat eggs slightly, add sugar and salt. Slowly add hot milk to eggs and sugar. 2. Add vanilla and pour into custard cups. Set cups in a pan of hot water. 3. Bake 300 degrees Fahrenheit—30 minutes until firm. Test by running a silver knife through the custard; if knife comes out clean, the custard is baked. Remove from pan of water, cool and chill. Serve with caramel sauce.

**Delicious Combination Salad.**

2 Cups diced apples
1 No. 2 can pineapple
1 No. 2 can small peas
2 bananas, diced
Mayonnaise
Whipped cream
Small bottle maraschino cherries.

Method—Mix apples, pineapple, peas and bananas. Moisten with mayonnaise. Chill thoroughly. Serve on large platter on bed of lettuce. Top with dressing of half mayonnaise and half whipped cream. Chop cherries and sprinkle over salad.

**Apple Rice Pudding.**

¾ cup granulated sugar
2 eggs
½ cup raisins
1 cup soft-cooked rice
3 large green apples
½ teaspoon cinnamon
¼ cup butter
¼ teaspoon salt

Add the egg yolks, sugar, raisins, cinnamon and salt to the cooked rice, then the apples, cut in small pieces. Melt the butter in the baking dish, and pour all but enough to grease the dish into the pudding mixture. Then fold in the stiffly beaten whites of the eggsfl Pour the mixture into the baking dish and bake in a moderate oven (375-400 degrees Fahrenheit) about 40 minutes. Serve hot.

**Mushroom Sauce.**

Sauce aux Champignons.
½ pint of consomme or boiling water
Lemon juice
1 can mushrooms
1 tablespoon shortening
1 tablespoon flour
Salt and pepper to taste.

Make a brown roux, melting the butter in the saucepan, and adding the flour and stirring till well browned. Then stir in the boiling stock, or water, if you have not the stock; add the mushrooms and salt and pepper to taste. Add the juice of half a lemon and let it cook for about 15 minutes longer. This is a fine sauce for roast filet of beef. Pour the sauce over the filet and serve hot.

**Cheese and Nut Roast.**

2 tablespoons chopped onions
1 tablespoon butter
1 cup grated cheese
Few grains pepper
1 cup soft bread crumbs
1 tablespoon lemon juice
¼ teaspoon salt
1 cup chopped nuts.

Method—Fry onion in butter, adding a little hot water to keep it moist. Mix all ingredients together, and if necessary, add a very little hot water to bind together. Pack into a loaf pan and bake 30 minutes in moderate oven, 325 degrees, Fahrenheit.

**Rubinstein Club**

Mrs. Ruth Burr Roberts, president.
Mrs. Constance C. Truesdell, first vice president.
Mrs. Daisy S. Lord, second vice president.
Mrs. Agnes Fealy, secretary.
Helen F. Gettle, corresponding secretary.
Rachel W. Lang, treasurer.
Ann P. Brosnan, librarian.

The object of this club has been to stimulate the love of classic music and to permit music lovers to find expression.

creamy mixture over them, piling up in irregular drifts. This recipe makes four portions. Blueberries may be used in place of raspberries.

**Fresh Plum Dessert Plate.**

1 package cherry-flavored gelatin
1 cup boiling water
Dash of salt
1 cup plum juice
1 cup fresh blue plums, cooked
4 fresh apricots
½ cup whipping cream
1 teaspoon powdered sugar
Few drops almond extract

Dissolve gelatin in boling water. Add salt and plum juice. Chill until slightly thickened, then fold in plums which have been chopped. Turn into small molds which have been rinsed in cold water and chill until firm. Unmold on dessert plates and garnish with slices of fresh apricots. Whip cream until it begins to thicken and hold its shape,

## Two Heads Better Than One

Post Staff Photo.

*Mrs. Edgar T. Brown, hostess at the Woman's Clinic, gives Mrs. Frank J. Mann her favorite recipe for walnut kisses.*

**Mock Duck.**

2 cups cooked macaroni
1 onion, grated
1 teaspoon parsley
⅛ teaspoon thyme
⅛ teaspoon marjoram
1 teaspoon salt
¼ teaspoon pepper
½ cup chopped celery
1 cup canned tomatoes
2 eggs.

Method—Add seasonings to the cooked macaroni, mix well and add celery and tomatoes. Beat eggs and add. Grease a loaf mold well, sprinkle with crumbs and pour macaroni mixture in. Bake in a moderate 350-degree Fahrenheit oven until firm and well browned. Turn out on a hot platter and pour following sauce over and garnish with currant jelly.

**Raspberry Snow Cream.**

1 egg white
2 tablespoons granulated sugar
1 teaspoon lemon juice
Few drops vanilla
2 tablespoons confectioners' sugar
¼ cup whipping cream
2 cups fresh raspberries

Beat egg white until stiff, but not dry, then beat in granulated sugar gradually. Add lemon juice and vanilla and beat in confectioners' sugar. Whip cream until it begins to thicken and hold its shape, then fold into first mixture. Arrange berries in a large crystal bowl, reserving a few for garnish, and pour

flavor with powdered sugar and almond and use as additional decoration. This recipe makes four to six portions.

**Orange Toast.**

2 tablespoons orange juice
Grated rind of 1 orange
½ cup granulated sugar
⅛ teaspoon cinnamon
6 slices buttered toast

Combine orange juice and rind with sugar and cinnamon. Spread on slices of buttered toast and place in a hot oven (400 degrees Fahrenheit) until delicately browned, about two or three minutes. Serve at once. This recipe makes six portions.

**Frosting for Mocha Chocolalte Cake.**

1½ cups confectioner's sugar
¼ cup shortening
1 teaspoon vanilla
4 tablespoons cocoa
¼ tablespoon cinnamon
Strong black coffee (about ½ cup)

Cream shortening and one-half cup sugar. Mix four tablespoons of cocoa and one-half teaspoon cinnamon to the remaining sugar and add this mixture alternately with strong black coffee (cold) until the frosting reaches a consistency when it will spread easily. Add the vanilla, spread smoothly between and on top of layers.

# REFRIGERATOR DESSERTS

**Fruit Chop Suey.**

1 package lemon-flavored gelatin
1 small can grated pineapple
½ package dates
½ pint whipping cream
Small package marshmallows
Chopped nuts

Prepare the gelatin, using the juice of the can of pineapple with enough water to make the required amount of liquid called for in the gelatin directions. Let cool. When it is quite firm, beat until foamy. Add pineapple pulp and beat more. Add chopped dates by stirring, not beating. Pour into sherbet glasses. Whip the cream until stiff. Add the chopped marshmallows. Beat slightly. Add the whipped cream to top the chop suey. Sprinkle the cshopped nuts on top.

CATHERINE MURRAY,
Rubinstein Club.

**Pineapple Delight.**

3 dozen lady fingers (large)
1 pound powdered sugar
4 eggs, separated and beaten
1 No. 2½ can grated pineapple or sliced pineapple, cut very fine and drained
½ pound butter
2½ teaspoons vanilla
1 pint whipped cream
1 pound candied cherries
1 pint whipped cream to serve on top.

Separate the lady fingers and arrange one half of them to completely cover the bottom of a square or rectangle pan. Spread with one-half of butter sauce, made by creaming the butter and sugar, adding the beaten yolks and vanilla and folding in the whites. Then spread with one-half of the pineapple and cherries. Arrange a second layer of lady fingers, butter sauce, whipped cream and fruit. Let stand over night or at least eight hodrs in ice box. Cut in squares and serve with whipped cream and a cherry on top. Serves 20 persons.

Note—One may use any kind of cake which one may have instead of the lady fingers.

Miss ETHEL-JEAN LAMOND,
Takoma Park Junior Women's Club.

**Peach and Marshmallow Dessert.**

½ pound marshmallows
1 large can peaches (sliced)
Top cream off milk

Cut marshmallows in quarters, place in bowl and cover with cream, pushing them down in cream well. Let soak over night (in ice-box or where cool). Add peaches following morning. Chill and serve when ready.

MARY E. ARNOLD.
W. C. T. U.

**Maple Cream Pudding.**

1 cup sweet milk (heated)
1 tablespoon gelatine dissolved in 3 tablespoons water
Pour into hot milk and add
1 cup maple syrup

Heat all together, but do not boil. When cold, and it begins to thicken, fold in 1 cup whipped cream and pour mixture over about ½ pound vanilla wafers which have been rolled. Put in ice-box until cold. Cut in squares and serve with whipped cream on top. Serves eight or ten.

MRS. JOHN E. HANSBURY.
Entre-Nous Club.

**Pineapple Refrigerator Loaf.**

Cream one-half cup butter and 1 cup sugar. Place 2 beaten egg yolks and 1 tablespoon cream over hot water and cook slightl. Combine the two and add one-third cup pineapple juice, 1 cup crushed pineapple, drained, and fold in 2 egg whites, stiffly beaten. Roll 2½ cups of graham crackers. Line a shallow loaf pan with waxed paper and put a layer of cracker crumbs at the bottom.

Over this turn about one-third of the pineapple mixture, cover with crumbs and continue until all is used. Other drained fruits or jelly may be added if desired.

Cover pan with wax paper fastened down with a rubber band. Place in refrigerator for at least 24 hours.

Serve with whipped cream.

Mrs. LE VERNE BEALES,
Petworth Woman's Club President.

**Banana Whip.**

6 bananas
3 tablespoons sugar
2 egg whites
1 can pineapple

Crush bananas, beat in sugar, fold in beaten whites of eggs. Place in sherbet of pineapple in each glass. Chill and serve with whipped cream.

MARY E. ARNOLD.
W. C. T. U.

**Ice Box Pudding.**

4 slices white bread
2 cups finely chopped apples
1 cup whipping cream
1 cup brown sugar
1 teaspoon ground cinnamon

Mix together cinnamon, sugar and apples. Remove crusts from bread and place layer of bread in dish following with layer of apples, sugar and cinnamon mixture. Add part of whipped cream and repeat. Cover with rest of whipped cream. Chill and serve.

MARY E. ARNOLD.
W. C. T. U.

**Pineapple Ice Box Cake.**

1 cup sugar
4 tablespoons flour
3 egg yolks
1 cup pineapple juice (drained from can)
2 tablespoons lemon juice
3 egg whites, beaten
1 cup diced pineapple
½ cup red cherries
18 lady fingers

Blend sugar and flour. Add egg yolks, pineapple juice and lemon juice. Cook slowly until very thick in double boiler. Stir constantly. Cool and beat in egg whites, pineapple and cherries. Pour into glass mould which had been lined with lady fingers. Chill 12 hours or longer. Be sure to drain pineapple very well.

MRS C. H. J. MILLER.
Women's Auxiliary to the R. R. Mail Association.

**Macaroon Cream.**

To one pint of whipped cream add one-half pound of crushed macaroons.

Chill in refrigerator 4 hours.

Serve in sherbet glasses garnished with chopped maraschino cherries.

GERTRUDE NORCROSS,
Petworth Woman's Club.

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## Miscellaneous Recipes

**Olive Pinwheels.**

¾ cup peanut butter
1 teaspoon horseradish
2 tablespoons mayonnaise
White bread
4 olives

Combine peanut butter and horseradish, add mayonnaise and mix to a spreading consistency. Cut off lengthwise crust from a loaf of white bread. Then cut one lengthwise slice about one-fourth inch thick, removing all crusts. Spread one entire side of this rectangular piece with the prepared filling, covering it to the very edges. Place the olives in a line at one of the shorter ends and roll the bread lightly over them, leaving them in the center. Wrap the roll in oiled paper and place in refrigerator until ready to serve. Then slice each roll crosswise into several pinwheels to the thickness desired. This recipe will make one roll or about ten pinwheels.

**Rice and Cheese, Cocktail Balls.**

2 cups boiled rice
1 tablespoon prepared mustard
1 tablespoon horseradish
1 cup nippy cheese
Salt
Fat for frying

Work the cheese into balls not ove one-half inch in diameter. Spread lightly with mustard and horseradish. Boil in salted cooked rice to cover completely. For this it is best to not rinse or fluff the rice so that the grain will adhere. Roll to make a compact ball. Fry in very deep fat until golden brown. Serve hot as appetizers with cocktails.

Note: These tid-bits may be fried early and reheated in the oven at serving time.

Note: In place of cheese, one may use anchovy paste, shrimp or crisp bacon.

**Mocha Chocolate Cake.**

⅞ cup fine granulated sugar
¼ cup shortening
¾ cup milk
1½ cups flour
4 tablespoons cocoa
1 teaspoon vanilla
White of one egg, stiffly beaten
1 teaspoon baking powder
¼ teaspoon cinnamon

Cream shortening and sugar. Add egg yolks and beat well. Mix and sift the flour, cocoa, cinnamon and baking powder. Add this alternately with the milk to the first mixture. Stir in the vanilla extract, then fold in the stiffly beaten whites. This makes two 8-inch layers.

**Grape Juice Nectar (1 Gal.)**

Combine one quart grape juice, one cup orange juice, one cup lemon juice, one pint pineapple juice, two cups fine granulated sugar, and one bottle maraschino cherries cut in pieces. Just before serving add ice and two quarts carbonated water.

**Nonfattening Salad Dressing.**

1 teaspoon tomato catsup
1 teaspoon chopped parsley
1 teaspoon chopped green pepper
½ teaspoon salt
¼ teaspoon paprika
¼ teaspoon dry mustard
1 teaspoon minced onion
2 tablespoons vinegar or lemon juice.
¼ cup mineral oil

Blend and chill. Serve very cold.

**Beef a la Mode.**

Daube
5 pounds of the rump or the round of beef
¼ pound of salt fat
Large onions, 2 turnips, 5 carrots
1 tablespoonful of shortening
1 clove of garlic
Salt, pepper and tabasco to taste
2 bay leaves
Sprig of thyme and parsley

Cut the fat of the salt meat into thin shreds. Chop the onion and bay leaf very fine, as also the garlic, thyme and cloves. Rub the shreds well with salt and pepper. Take the rump of beef and lard thickly by making incisions about 3 or 4 inches in length and inserting the pieces of salt fat and spices, onion and thyme and garlic, mixed thoroughly. Take two large onions and cut into quarters and put in a saucepan with one tablespoonful of lard. Let the slices brown and then lay on top the rump of beef, well larded. Cover closely and let it simmer very slowly till well browned. Then add the chopped bay leaf and parsley. When brown add 5 carrots cut into inch squares, 2 turnips, cut in the same manner, and 2 large onions chopped fine. Let the whole brown keeping well covered and cooking slowly over a low but regular fire. Be always careful to keep the cover very tight on the pot. When it has simmered about 10 minutes, turn the daube on the other side, cover closely and let it simmer 10 minutes more. Then pour over it sufficient boiling water to cover the daube; or, better still, if you have it, use instead of the water, boiling "consomme" or "pot-au-feu." Season according to taste with salt, tabasco and black pepper. Cover the pot tight and set it back on the stove, letting it smother slowly for about 3 hours, until tender. Serve hot or cold.

**Rice and Chicken Ring.**

4 cups cooked rice
1 teaspoon salt
¼ cup chopped pimiento
¼ cup chicken fat
1 chicken (5 pounds)
1 teaspoon paprika
4 eggs, beaten
3 cups chicken broth and milk.

Dice cooked chicken. Mix ingredients. Pack into buttered ring mold. Bake. Let stand in warm place 10 minutes to steam loose from pan. Turn on to platter and fill center with mushroom sauce. May bake in loaf pan and serve with chicken gravy.

**Vegetable Curry.**

From India comes the hot dish that cools one off. This country follows the plan that the excess heat on the interior, makes cool the exterior.

Peel 4 potatoes and cut in half-inch squares. Shell ½ pound of green peas. String and cut in half-inch pieces a handful of string beans. Shell ½ pound of baby lima beans. Peel, remove pits, and cut up 2 tomatoes. Peel 12 white onions and chop fine. Cut up a small cauliflower. Melt ¼ pound of butter in a large pan. Add ½ tablespoon of cury powder and a little salt. Add the vegetables and a cup of soup stock or hot water. Simmer gently until vegetables are tender. Watch carefully so as not to burn. Serve, if possible, in a colorful earthenware bowl.

**Broiled Hamburg Rice Cake on Onion Rings.**

1 cup cooked rice
1 pound finely chopped, lean, raw beef
¼ cup ground suet
7 strips bacon
7 slices Spanish onion (½-inch thick)
1 tablespoon chopped parsley
3 tablespoons butter
2 tablespoons onion juice
½ teaspoon salt
⅛ teaspoon pepper
1 tablespoon water.

Lay onion in buttered shallow baking dish. Pour over two tablespoons melted butter, sprinkle with salt and pepper, cover closely, bake until tender (about 30 minutes) in moderate oven (350 degrees Fahrenheit). Cook parsley in rest of butter and add to beef, suet, rice and seasonings. Mold into seven flat cakes and wrap each with a slice of bacon. Place each cake on an onion slice in baking dish and cook in broiling oven five minutes in each side. Baste twice.

**Fried Lamb With Rice and Currant Jelly.**

1 quart hot boiled rice
1½ pounds lamb steak
4 tablespoons butter
Salt to taste
1 glass curant jelly.

Cut young tender meat into 1-inch pieces. Season. Fry in butter until meat is brown and tender. Push to one side of pan. Add jelly and melt with meat juice. Place hot rice in center of platter. Place hot lamb around rice. Pour hot sauce over the rice. Serve at once.

## Likes Labor-Saving Devices

Post Staff Photo.

*Mrs. Gordon S. Parker, an active member of Takoma Park Woman's Club, believes that up-to-date kitchen equipment gives her more leisure to spend on outside activities.*

## Park View Club

Mrs. Warren H. Wagner, president.

Mrs. Arja Morgan, first vice president.

Mrs. Robert A. Jonscher, second vice president.

Mrs. Thomas E. Griffith, recording secretary.

Mrs. Fred S. Walker, corresponding secretary.

Mrs. Leon S. Standish, treasurer.

Mrs. Maurice I. Smith, parliamentarian.

The Park View Woman's Club follows a program of educational, social and philanthropic endeavor. Many local charitable institutions have received help from this club during the past few years.

## Fire Dept. Auxiliary

President—Mrs. Ernest Howard.

Senior Vice President—Mrs. Thomas Baber.

Junior Vice President—Mrs. Harry Bell.

Secretary—Mrs. Charles Weitzel.

Treasurer—Mrs. Margaret Radcliffe.

In their endeavor to assist the Children's Hospital, the Ladies Auxiliary of the District of Columbia Fire Department has made over 2,000 garments in the past two years. This effort was launched in 1933 with a fund of $25 earned as a prize award from The Washington Post for their entry in the fire department parade.

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# Miscellaneous Recipes

**Filet of Beef Smothered With Mushrooms or Truffles.**

Filet de Boeuf Eraise aux Champignous ou aux Truffes.

1 Filet of beef
1 can of mushrooms or ½ can of truffles
6 onions, sliced fine
1 tablespoon of shortening
1 tablespoon o. flour
2 sprigs each of thyme and bay leaf
1 clove of garlic
1 pint of hot water
Salt, pepper and tabasco to taste.

Smother the beef, using a filet for this delicious dish, according to the recipe given for smothered beefsteak. After it has cooked about a half hour add 1 can of mushrooms and let it continue to simmer gently for an hour and a half longer. Put the filet in a dish, place the mushrooms over and around as a garnish pour the sauce over it and serve at once.

If truffles are used instead of the mushrooms, add ½ can and proceed in exactly the same manner as when using the mushrooms.

**Salmon Bisque for Six.**

1 pound can pink salmon
1 cup canned tomato
1 small onion
1 tablespoon chopped parsley
2 cups water
⅛ teaspoon soda
4 tablespoons butter
4 tablespoons flour
2 cups milk or
2 cups evaporated milk
1 teaspoon salt
¼ teaspoon pepper
Shrimp (optional)

Turn the can of salmon, without draining it, into a saucepan. Pick out the bones and bits of skin and discard.

Add the tomatoes, chopped onion, parsley and water to the fish.

Add the soda.

Let simmer over a low fire for 20 minutes.

Heat the milk and thicken it with a paste made of the flour and butter, melted.

Add the milk mixture to the salmon, season with salt and pepper.

Just before serving, bring the soup to a boil and drop in a dozen or more canned, cleaned shrimp.

If you wish to serve this soup as the first course of a dinner, I would suggest that you add an extra cup of milk to thin it.

If, however, it is to be the main part of your meal, two cups of milk will make a delicious, thick soup.

**Walled Oysters.**

Make a wall one and one-half inches high and three-quarters wide of one quart nicely mashed potatoes, just inside raised edge of platter; glaze it by covering with beaten egg and placing in oven for a few minutes. Place the liquor from one quart oysters in porcelain kettle, let boil, skim well, then add oysters seasoned with salt, boil up once, skim out oysters (milk or water can be added to the liquor, then seasoned with butter and pepper, and served as soup), and add them to a cream dressing made by putting a teacup rich cream; butter size of half an egg, and a little peper and teaspoon salt in a pan placed within a vessel of boiling water; when hot add two ounces of flour mixed smooth in some cream or milk, and let cook till thickened, then place oysters and dressing within the potato and serve immediately.

**Turn-over Rolls.**

Warm one quart new milk, add one cup butter or lard, four tablespoons sugar, and two well-beaten eggs; stir in flour enough to make a moderately stiff sponge, add a small cup of yeast, and set in a warm place to rise, which will take three or four hours; then mix in flour enough to make a soft dough and let rise again. When well risen, dissolve a lump of soda size of a bean in a spoon of milk, work it into the dough and roll into sheets one-half inch in thickness; spread with thin layer of butter, cut into squares, and fold over, pocket-book shape; put in tins or in pans to rise for a little while, when they will be fit for the oven. In summer the sponge can be made up in the morning. In cool weather it is best to let it set over night.

**Pear Salad.**

Lay halved pears on crisp lettuce leaves. Stuff the scooped-out seed cavities with currant or mint jelly and around this squeeze cream cheese through a piping tube. Soften the cheese first with cream and a few drops of melted butter. Serve French dressing with it, using lemon instead of vinegar. Top with a dash of paprika or fill the centers with a combination of chopped celery, chopped nuts and cream cheese.

**Frozen Cheese and Date Salad.**

1 package (3 ounces) cream cheese
3 tablespoons milk
½ cup mayonnaise
½ cup cream, whipped
½ cup dates, finely chopped
½ cup blanched almonds, chopped
2 teaspoons lemon juice.

Blend cream cheese and milk to a smooth paste. Add mayonnaise and blend until perfectly smooth. Fold mayonnaise mixture into whipped cream. Add remaining ingredients in order given. Freeze in tray of the automatic refrigerator. Unmold on crisp lettuce. Garnish with maraschino chery rings. Cut in slices and serve with additional mayonnaise if desired. Serves six to eight.

**40-Fathom Fi'lets Stuffed and Baked**

Place two 40-fathom fillets skin side down, on the parchment paper in which the fish is wrapped, in a baking pan. Cover with dressing made as follows: Mix together 2 cups fresh bread crumbs, 2 tablespoons chopped parsley, 3 tablespoons melted butter, ¼ teaspoon salt, dash of pepper. Bake in a very hot oven (450 degrees Fahrenheit) for 10 to 15 minutes, or until the dressing is brown and the fish tender and juicy. Remove to hot platter and serve with Hollandaise, cheese or drawn-butter sauce.

**Pan-Fried 40-fathom Fillets.**

Cut 40-fathom fillets into individual portions and dip in corn meal or flour. In a frying pan heat about ¼ inch of cooking oil or butter. Cook fillets until golden brown on one side, then turn with a broad spatula and brown the other side—total time about 10 minutes. Remove to a hot platter, garnish with parsley and lemon and pour fat from frying pan over the fish.

**Tuna-Cheese Pudding.**

1 tin tuna fish
6 slices toast
2 tablespoons of butter
¼ pound fresh American cheese, thinly sliced
3 cups milk
3 eggs
Salt and pepper
⅛ teaspoon paprika

Butter toast, cut into inch squares. Break tuna into small pieces. Place half the bread in bottom of greased baking dish, cover with layer of tuna, sprinkle with seasonings and add half the sliced cheese. Repeat. Beat eggs well, add milk and pour over contents of dish. Set in pan of warm water and bake in moderate oven (about 300 degrees) for half hour, or until custard is set.

**Tuna and Rice With Custard.**

½ cup rice
1 cup canned tuna, flaked
1½ pimientos
½ cup water
1 egg
2-3 cup milk or irridiated evaporated milk

Wash rice. Drop into 1 quart briskly boiling, salted water and boil until tender. Drain and rinse with hot water. Place layers of rice, tuna and pimiento in a buttered baking dish. Sprinkle each layer with salt and a dash of cayenne. Top may be decorated with strips of pimiento or thin rounds of green pepper. Pour over it a custard made of egg, milk and water. Cover and bake in a moderate oven (350 degrees Fahrenheit) until set, about 30 minutes. Yield: Five or six servings.

**Salmon Patties.**

1 can salmon
4 eggs
2 tablespoons thick sweet cream
½ teaspoon salt
Pinch of pepper
4 tablespoons cold water
Sifted bread crumb
2 cups white sauce
½ cup finely cut celery
8 slices toast.

Flake the salmon, add two eggs, slightly beaten; the cream, salt and pepper. Mix and shape in small flat cakes. Coat with two eggs beaten with cold water, cover with sifted bread crumbs. Saute in butter until well browned on both sides. Serve each cake on a slice of hot toast and cover with white sauce to which celery has been added. Serves eight persons.

**Chartreuse of Salmon.**

1 cup of rice
3 cups water
½ teaspoon salt
1 tablespoon curry powder
2 tablespoons lemon juice
¼ cup butter
1 pound cooked salmon
Salt and pepper
1 teaspoon onion juice

Parboil the rice in plenty of water five minutes; drain and add the salt and liquid; let steam until nearly tender; then lightly stir in the butter, creamed with the curry powder and onion juice, and steam until tender; line a two-quart mold, buttered with the rice; fill the center with the salmon, flaked and seasoned with the salt, pepper and lemon juice; cover the fish with rice and let steam half an hour. Serve with drawn-butter sauce. Garnish with hard-boiled eggs, cut in eighths, or add the eggs to the sauce.

**Tuna in Spinach Ring.**

Make a ring of fresh boiled spinach chopped and sauted in butter; put in center some breast-o'-chicken tuna fish which has also been sauted in butter with some sliced fresh mushrooms. Season to taste. Cover tuna fish and mushrooms with a good cream sauce, sprinkle some grated Parmesan cheese over sauce and spinach and bake until nicely browned.

## Cooking Just One of Her Talents

Post Staff Photo.

*Though much of Mrs. Iorwerth J. Roberts' time is spent in following the love of classic music, through her chairmanship of the Rubenstein Club, she has not yet lost her interest in the culinary art.*

**Baked Salmon a la Charleston.**

Mix one can of salmon, one teaspoon salt, pinch pepper, two tablespoons French mustard together. Slice six medium-sized potatoes, boiled, and six bell peppers, fill baking dish alternately with salmon mixture, potatoes and bell peppers and one-fourth pound cheese, grated. Pour over this mixture two well-beaten eggs and dot butter on top. Bake in a moderate oven for 30 minutes.

**Salmon Omelette.**

Cook 1 tablespoon onion and green pepper in bacon fat until delicately brown. Add 1½ cups cooked tomatoes, ½ teaspoon salt, dash of pepper and 1 can of salmon, flaked. Simmer 10 minutes. Add 1 tablespoon flour beaten smooth in ½ cup milk. Cook one minute. Remove from fire. Whip in the well-beaten yolks of 4 eggs. Pour in well-buttered, flat-bottomed skillet. When partly cooked spread over ½ the stiffly beaten egg whites. Fold the other half of the yellow mixture over the white. Bake in moderately hot oven for 10 or 12 minutes. Serve at once on hot platter.

**Salmon Croquettes.**

Mix thoroughly, roll into croquettes and fry in deep fat the following ingredients: One can salmon, I cup cold mashed potatoes. ½ cup melted butter, 2 eggs, 4 tablespoons minced onion, 2 cups bread crumbs, ½ teaspoon black pepper, 2-3 teaspoon salt.

**Salmon Cocktails.**

Flake 1 can of salmon. Place 1 heaping tablespoon of it in cocktail glass and over this pour sauce made of 1 teaspoon Worcestershire sauce, 2 tablespoons tomato catsup, a dash of cayenne, a pich of salt and a bit of sugar. Serve with crisp, buttered toast bars.

**Cream Cheese Cakes.**

½ cup water
1 tablespoonful butter
3 eggs
1 container cream cheese
A pinch of salt

Put the butter in the saucepan—add the water and salt. Let all come to a boil, stirring constantly. Take from the fire and add the well-beaten eggs, then the cream cheese. Mix all well. Line muffin tins with any plain paste or brioche dough rolled very thin. Put some of the cream cheese filling in each ring. Cover each cake with a piece of rolled dough and bake in slow oven. These cakes were very much in vogue in ancient Creole homes.

## Railway Mail Auxiliary

Mrs. C. H. J. Miller, president; Mrs. R. E. Plymale, vice president; Mrs. P. A. Taylor, recording secretary; Mrs. W. H. Werntz, corresponding secretary; Mrs. W. M. Collins, treasurer; Mrs. D. D. Brower, auditor; Mrs. H. N. Link, historian.

The Women's Auxiliary to the Railway Mail Association is organized for the promotion of all interests of the Railway Mail Association, also the comfort, social enjoyment and literary advancement, including the promotion of a scholarship fund of the families of Railway Postal Clerks.

**Roquefort Mousse.**

1 4-ounce portion of Roquefort cheese
1 package (3 ounces) cream cheese
2 tablespoons gelatin
1 cup cold water
1 can (1 1-3 cups) bouillon
Salt, cayenne
¼ cup whipping cream
French dressing

Press Roquefort cheese through a strainer, and blend well with cream cheese. Soften gelatin in cold water; dissolve over hot water. Add half of it to the bouillon and remainder to the cheese. Fold stiffly whipped cream into the cheese. Pour alternate layers of bouillon and cheese into a mold, chilling each layer until firm before adding another layer. To serve, unmold, and garnish with tiny sweet pickles. Serve with French dressing. Serves six.

**Creme Brule**

Yolks of 4 eggs
1 pint rich cream
½ teaspoon vanilla
Brown sugar

Beat the yolks of the eggs until creamy. Heat the cream until it comes to the boiling point. Take from the fire and carefully add to the eggs, a littile at a time, stirring constantly. Put back on the fire and let it come to a boil, still stirring. Take from the fire, add a half teaspoon of vanilla and pour into a buttered baking dish.

Cover with sifted brown sugar and bake in a moderate oven until the sugar makes a crust. Cool and keep in the icebox until ready to serve. Put on the top of compote of peaches.

**Pear Compote Parisienne.**

6 fresh pears
1½ cups granulated sugar
¾ cup water.
Juice and rind of 1 lemon
Juice and rind of 1 orange
1 cup whipping cream
Chocolate decorettes or
Grated sweet chocolate

Peel, halve and core pears. Combine sugar, water, lemon and orange juice and chopped rind. Bring to a boil, add pears and cook until tender, but firm, about 15 minutes. Remove pears to a large serving dish, top with cream that has been whipped until it begins to thicken and hold its shape. Sprinkle with chocolate decorettes or grated sweet chocolate. This recipe makes six portions.

**Blue Bonnet Betty.**

2 cups small bread cubes
1/3 cup butter, melted
4 cups fresh blueberries
½ cup brown sugar
⅛ teaspoon salt
2 tablespoons lemon juice
¼ cup bread or cracker crumbs
1 cup whipping cream or
1 pint ice cream or
1 cup hard sauce

Combine bread cubes and butter and arrange a layer of these in a greased baking dish. Cover with a layer of blueberries. Sprinkle with one-half the brown sugar, salt and lemon juice. Repeat layers until all ingredients are used and cover top with a thin layer of bread or cracker crumbs. Cover and bake in a moderate oven (350 degrees Fahrenheit) about 40 minutes. Uncover during last 15 minutes of baking to brown. Serve with whipped cream, ice cream or hard sauce. This recipe makes six portions.

**Nutbread Tea Crisps.**

4 tablespoons butter
4 tablespoons brown sugar
6 slices nutbread

Cream butter until soft, add sugar and blend well. Spread mixture over nutbread slices. Brown about five minutes in a hot oven (400 degrees Fahrenheit) until mixture becomes like syrup. Allow to cool slightly before serving. This recipe makes six portions.

**Flounder a la Nouvelle Orleans**

A three-pound flounder
2 tablespoons of flour
1 sprig of thyme
1 tablespoon of butter
6 allspice
2 sprigs of parsley
1 sprig of sweet basil
1 can of mushrooms croutons
Salt and pepper to taste

Select a fine, fresh flounder, parboil by scalding well after it has been put in butter and salt, and set to bake in an oven. When it is two-thirds cooked, take off and pour over a cream sauce made of two tablespoons of flour, 1 tablespoon of butter, spice, thyme, parsley, sweet basil and bay leaf, a can of mushrooms, all chopped fine and cook about five minutes. After pouring this over the fish, slit open in scores on top, put back in the oven and let it bake until done, which will be about 15 minutes. Prepare croutons or crusts of bread cut in diamond shape, fry these in butter and use as a garnish for the fish.

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# Miscellaneous Recipes

**Toasted Corn Sandwiches.**

½ cup corn, cooked and chopped
½ cup American cheese, grated
1 tablespoon milk
1 egg, well beaten
¼ teaspoon baking powder
¼ teaspoon dry mustard
½ teaspoon salt
½ teaspoon Worcestershire sauce
6 slices white bread
2 tablespoons butter
4 slices bacon

Combine corn, cheese, milk and well beaten egg. Mix baking powder, dry mustard, salt and Worcestershire sauce and stir into first mixture until a smooth paste results. Remove crusts from bread, cut pieces in half and then pile lightly with the corn paste. Cut bacon to fit toast squares, lay one piece on top of each sandwich and place under broiler about five to eight minutes, or until bacon is crisp.

**Oysters en Brochettes.**

3 dozen large, flat oysters
Thin slits of bacon
A tablespoon of butter
1 tablespoonful of minced parsley
Sliced lemon and olives to garnish

Have ready a furnace with red-hot coals; take fine sliced breakfast bacon and cut into thin slits about the size of the oyster. Drain 3 dozen large, fat oysters; take a long skewer of silver or metal that is not dangerous, and string it first with a slit of bacon and then an oyster, alternating this until it is filled.

**Oyster Pan Roast.**

A tablespoonful butter
1 tablespoonful chopped parsley
Salt and pepper to taste
Sliced lemon and parsley to garnish

The largest and finest oysters are used for this purpose. Drain the oysters, heat a deep frying pan, drop in a generous lump of butter. When it melts, add the oysters, covering and shaking the pan constantly over a hot fire. Have ready a dish well buttered and nicely garnished with parsley and lemon slices. When the oysters are brown, turn quickly into the dish and add salt and pepper and melted butter into which you have dropped finely chopped parsley, and serve hot.

**Cream Cheese Dumplings.**

1 container cream cheese
1 teaspoonful salt
1 egg
2 teaspoonfuls baking powder
1½ cups flour

Sift 2 level teaspoonfuls of baking powder into the flour. Take the cream cheese out of the liquid, pulverize and add a level teaspoonful of salt. Then add 3 tablespoons of the liquid from the cream cheese. To this add the well-beaten egg. Then work in the flour to make a stiff batter. Drop by spoonfuls into boiling water. Let cook for 10 minutes. Take out and serve immediately. These dumplings are very good when cooked in the gravy of a daube roast, stew or chicken fricassee.

**Flaked Fish Mousse.**

½ cup fish, flaked
⅛ cup fine cracker crumbs
1 egg, well beaten
½ cup whipped cream
½ teaspoon salt
⅛ teaspoon paprika
2 tablespoons each blanched almonds and sliced olives

Method—Mix ingredients well, put into buttered timbale molds. Stand these in boiling water and bake in slow oven until centers are firm. Remove, place on hot platter. Serve with egg sauce.

**Almond or Pecan Refrigerator Cake.**

1 cup butter, unmelted
1 1/3 cups powdered sugar
3 whole eggs
1/3 pound blanched and grated almonds
3 eggs, separated
1 pint cream, whipped
30 marcaroons
18 lady fingers

Line bottom of spring form pan with stout waxed paper; separate and place lady fingers close together on sides of pan, rounded ends cut off, the rounded side toward the pan. Lay macaroons close together on bottom, flat side down and fill in small spaces with the lady-finger ends.

Cream butter and sugar, add eggs, one at a time, and beat or stir well. Add yolks of three remaining eggs, well beaten, then the nuts and lastly fold in the beaten whites. Take one-half of mixture and pour over macaroons; then add another layer of macaroons then the other half of the mixture. Place in ice box to harden. When ready to serve, slip on cake platter or torte plate and cover with whipped cream, adding while whipping one-fourth cup of confectioners' sugar flavored with vanilla. Decorate with candied cherries or pistachio nuts, cut up.

**Strawberry Bavarian Cream.**

2 tablespoons gelatin
¼ cup cold water
½ cup fruit juice
1½ cups crushed fresh strawberries or
1½ cups canned berries, drained of their juice
1½ cups cream

1. Soak gelatin in cold water and dissolve in boiling fruit juice. Cool. 2. If fresh fruit is to be used, sweeten to taste, depending upon the sweetness of the berries—about one-half cup; if canned fruit, no extra sugar will be needed. 3. Add fruit and place in refrigerator cabinet to chill, stirring occasionally. 4. When mixture begins to thicken, fold in cream, whipped until stiff. Turn into mold, first dipped in cold water, and return to refrigerator to become firm. 5, Unmold on serving plate and garnish with whole strawberries, crushed strawberries, or whipped cream, as desired.

**Blackberry Royal Parfait.**

2 cups blackberry juice and pulp
1 cup blackberries (whole)
1 package lemon jello
2 cups whipped cream
Yellow coloring
Green cherries
¼ cup sugar—more if needed

1. Heat blackberry juice and dissolve jello. Add sugar. Cool—turn into shallow pan and chill. 2. When chilled shred very fine with a fork, then add slightly sweetened whipped cream until a lavender color. 3. To serve; add 1 tablespoon sweetened berries in bottom of parfait glasses, then lavender mixture and top with whipped cream. Place in center a green cherry and around the cherry, petals of yellow whipped cream to resemble a flower. 4. Serve with crisp refrigerator cookies. Cery pretty and delicious.

**Lemon Chiffon Pie.**

1 tablespoon gelatin
¼ cup water
1 cup sugar
4 egg yolks
½ cup lemon juice
4 egg whites
1 teaspoon grated rind
½ teaspoon salt
Baked pie shell.

1. Soak gelatin in cold water. Beat egg yolks until light, add ½ of the sugar and lemon juice and rind and continue to beat. When very light place on low heat and cook stirring until of custard consistency. 2. Add soaked gelatin and dissolve. Cool. 3. When cool add beaten egg whites to which the remaining sugar has been added. 4. Fill baked pie shell and chill. Serve with thin layer of whipped cream.

**Peach Mousse.**

2 cups fresh sliced peaches
2-3 cup sugar
3 or 4 drops almond extract
2 cups cream, whipped

1. Peel and slice peaches; cover with the sugar and let stand one hour. Mash and rub through a sieve. 2. Fold in cream, whipped until stiff, and almond flavoring. 3. Pour into tray of chilling unit. Freeze without stirring.

Variations—May use strawberries, apricots or apple sauce in place of peaches.

**Butterscotch Parfait.**

2-3 cups brown sugar
2 tablespoons butter
½ cup water
4 egg yolks
2 teaspoons vanilla
1 cup heavy cream
Few grains salt

1. Melt sugar and butter in saucepan; stir to prevent burning and boil one minute. Add water and cook until butterscotch is smooth and syrupy. 2. Beat egg yolks, add butterscotch syrup slowly and continue beating. Cook on low heat until light and fluffy. 3. Chill; beat cream until stiff; add salt and vanilla. Combine with chilled egg mixture. 4. Turn into tray, place in chilling unit, freeze without stirring.

**Tomato Supreme.**

6 very small tomatoes
½ cake cream cheese
2 tablespoons cream
1 tablespoon chili sauce
1 tablespon catsup
½ teaspoon paprika
Salt
Pepper

1. Scald tomatoes, remove skin and centers, sprinkle inside of tomato with salt and chill in chiller. 2. Mix cheese, cream, chili sauce, catsup, paprika, salt and pepper together with a thick, smooth cream. 3. Fill tomatoes with this mixture and return to cabinet until ready to serve. 4. Top with mayonnaise dressing. 5. Serve on small lettuce leaf or shredded lettuce and serve as first course at luncheon or dinner.

**Angel Parfait en Surprise.**

1-3 cup sugar
[illegible]
2 egg whites

## Gay Colors Make Pleasant Kitchens

Post Staff Photo.

*Accents of color—bright pottery, tinted tile walls, and other gay accessories—make Mrs. Harvey W. Wiley's kitchen an unusually attractive room in which to work. Mrs. Wiley is a member of the Housekeeper's Alliance and is particularly interested in problems concerning the home.*

### The Women's Clinic

President—Mrs. Frank A. Birgfeld.

First Vice President—Mrs. John H. Harwood.

Second Vice President—Mrs. Corbin Thompson.

Recording Secretary—Mrs. Ruth H. Snodgrass.

Corresponding Secretary—Mrs. Fred P. Trott.

Treasurer—Mrs. Edgar T. Brown.

It is the aim of these women to provide dispensary treatment for women and children, without regard to race or creed, who are unable to meet the fees of a private physician.

½ pint (1 cup) cream
1½ teaspoon vanilla
Candied pineapple or cherries Rubyettes or Maraschino cherries
Preserved ginger

1. Stir sugar and water until sugar is melted. Boil, without stirring, until syrup spins a thread from tip of spoon. 2. Add slowly to egg whites, beaten until stiff. Continue beating until mixture is cool. 3. Chill, then add cream, whipped and vanilla. 4. Fill small molds or paper parfait cups with this mixture. In the center of each put a teaspoon of chopped candied fruit, preserved ginger, Maraschino cherries, Rubyettes, or a combination of these fruits.

**Peppermint Mousse.**

1-3 pound peppermint stick candy
½ cup milk
½ teaspoon gelatin
2 teaspoons cold water
2 cups heavy cream
⅛ teaspoon salt

Method—Put candy, striped sticks or wheels, through food chopper, or pound until very fine. Then dissolve in milk. Soak gelatin in cold water, then dissolve over hot water. When cold, add to cream, blending thoroughly. Whip cream until stiff, add candy mixture and mix well. Turn into freezing tray of refrigerator and let stand five or six hours.

**Strawberry Mousse.**

1 pint strawberries
1 cup granulated sugar
1-16 teaspoon salt
2 cups whipping cream
2 teaspoons lemon juice
2 egg whites

Method—Wash and stem berries. Add sugar and crush. Heat until sugar is dissolved. Strain and chill. Add lemond juice to berry mixture. Fold in whipping cream and stiffly beaten egg whites to which salt has been added. Pour into mechanical refrigerator tray and freeze without stirring. Decorate with whole fresh berries.

### The Petworth Club

President, Mrs. Le Verne Beales; vice president, Mrs. Oscar Nelson; corresponding secretary, Mrs. Leafie Dietz; recording secretary, Mrs. Frank Stuart; treasurer, Mrs. H. G. Sigourney.

At present the chief objective of the Petworth Club is the promotion and maintenance of the Petworth Library, under the inspiration of Mrs. Alfred C. Norcross, though all needs of the community continue to absorb their interest.

**Pineapple Refrigerator Cake.**

3 dozen lady fingers
1 pound sweet butter
8 eggs
1 small can crushed pineapple, drained
1 cup whipping cream
Maraschino cherries

Method: Line a mold, sides and bottom with the split lady fingers. Cream butter and sugar thoroughly. Add eggs, one at a time, beating vigorously after each addition. Add pineapple which has been well drained. Half fill mold with this mixture, cover with lady fingers, add more of the cream mixture and finish with a layer of the lady fingers. Place in refrigerator for at least 24 hours. Serve, covered with whipped cream and decorated with maraschino cherries.

**Raspberry Refrigerator Cake.**

2 cups water
1 cup sugar
2 tablespoons granulated gelatin
1 pint raspberries (makes one cup puree or strained pulp)
2 eggs
1 cup whipping cream
1½ cups marshmallows
2 dozen lady fingers
1 cup chopped nuts

Method: Boil sugar and water 20 minutes. Dissolve gelatin in enough cold water to cover. Add to boiling sugar water. When thoroughly dissolved and slightly cool, add to the beaten eggs. Then add raspberry puree (raspberries forced through a sieve). Place in refrigerator until slightly congealed. Then beat with wire whisk until light and fluffy. Add next the whipped cream to which has been added the marshmallows, cut in pieces, and chopped nuts. Mix. Line ring mold spring form pan with waxed paper. Line pan with lady fingers split and cut in halves. Place in refrigerator for 12 hours until set. Serve with whipped cream.

**Cleveland Cream Cheese Pie.**

2 eggs
2-3 cup of whipping cream
1¼ cups of cream cheese
1 teaspoon vanilla
4 teaspoons flour
2-3 cup of sugar

Beat egg whites stiff—add egg yolks and beat again. Beat cream until stiff and add cream cheese. To the cheese add vanilla, flour mixed with sugar and the eggs. Turn into pie plate lined with cooked pie crust. Bake in a slow oven or at 300 degrees Fahrenheit until filling is browned.

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## Miscellaneous Recipes

**Rainbow Refrigerator Cookies.**

1½ cups shortening
2 cups sugar
3 eggs, beaten
1½ teaspoons orange extract
2½ cups flour
1 teaspoon baking powder
2 cups extra flour

Method: Cream shortening, add sugar, eggs and extract. Sift dry ingredients together and add to creamed mixture. Divide into 4 parts, each in a different bowl; then add the extra flour equally into each bowl. To bowl No. 1, add 1 square melted chocolate; to bowl No. 2 add pink coloring; to bowl No. 3 add green coloring; leave bowl No. 4 plain. Again divide dough into several small batches, placing each on piece of waxed paper. Combine the different doughs into rolls to make fancy cookies, such as checkerboard, layer, colored centers, etc. Knead into the dough as required for variety selected, chopped nuts, candied fruits, etc. Form into at least six small rolls, so that a variety of cookies can be made at one baking. Roll in waxed paper and set in refrigerator overnight. Slice thin, bake in hot (450 degrees F.) oven 5 minutes. Do not brown.

**Refrigerator Cookies.**

1 cup brown sugar
1 cup white sugar
1 cup shortening
1 cup melted butter
3 eggs, beaten
4 3-4 cups flour
1-4 teaspoon salt
2 teaspoons soda
½ pound almonds, blanched and chopped
1 teaspoon cinnamon

Method: Mix sugar and rub into shortening, add melted butter, well-beaten eggs and sifted dry ingredients. Knead in the chopped almonds, form into a roll and chill in refrigerator 2 hours. Slice thin and bake in a hot oven 12 minutes, or until brown. This mixture is best kept for a day in the refrigerator. Makes 5 dozen 3-inch cookies.

**Chiffon Banana Lemon Pie.**

1 large banana
1 cup orange juice and pulp
4 tablespoons lemon juice
1 cup sugar
2 tablespoons gelatin
½ cup cold water
½ cup boiling water
Baked pastry shell

Method: Cut banana into thin slices, add orange pulp and juice, lemon juice and sugar. Let stand one hour. Soak gelatin in cold water five minutes, dissolve in boiling water. Add fruit juice mixture and mix well. Chill until mixture will pile on spoon, then fill pastry shell and place in refrigerator two or three hours.

**Chiffon Chocolate Pie.**

¾ cup sugar
2 tablespoons cornstarch
2 tablespoons cocoa, dry
2 egg yolks
¼ teaspoon salt
1¼ cups milk
1 tablespoon butter
2 egg whites, stiffly beaten
4 tablespoons sugar
1 teaspoon vanilla
Baked pastry shell

Method: Into double boiler put sugar, cornstarch, cocoa, salt and milk; cook 10 minutes until mixture is thick. Add beaten egg yolks, cook two minutes longer. Remove from heat and add butter. Add sugar to beaten egg whites, beat until meringue forms peaks, add flavoring and fold hot mixture into egg whites. Turn into baked pastry shell, allow to cool in refrigerator and serve with whipped cream, or plain.

**Frozen Pineapple Salad.**

1 cup shredded pineapple
1 cup finely shredded cabbage
1 cup finely shredded celery
½ cup shredded almonds
Juice of 1 lemon
1 cup whipped cream
1 cup mayonnaise
½ teaspoon salt
½ teaspoon paprika

1. Shred the cabbage, pineapple, celery and almonds. Add juice of one lemon and mix. 2. Add mayonnaise, whipped cream, salt and paprika. 3. Turn into freezing tray and freeze 1½ to 2 hours. (Freeze only long enough to become firm.) 4. Serve sliced on tomato jelly or fresh tomatoes on crisp lettuce leaves and garnish with mayonnaise and radish rose.

**Summer Salad.**

Add equal amount of chopped cucumber to lemon aspic, which has been allowed to thicken slightly. If onion flavor is liked, add ¼ cup chopped young onions. Turn into molds to chill. Unmold and serve with cooked or mayonnaise dressing.

**Golden Salad.**

Add equal amount grated raw carrot to lemon aspic, which has been allowed to cool and thicken slightly. Turn into molds and chill until firm. Unmold on crisp lettuce and top with mayonnaise dressing.

**Pineapple and Cucumber Salad.**

2 tablespoons gelatin
¼ cup cold water
1 cup boiling water
¼ cup sugar
⅛ teaspoon salt
¼ cup vinegar
Juice of ½ lemon
1 cup diced cucumber
1 cup shredded pineapple
½ cup mayonnaise
¼ cup cream, whipped
Paprika

1. Soak gelatin in cold water five minutes, then dissolve in boiling water. 2. Add sugar, salt, vinegar and lemon juice. Let cool. 3. When mixture begins to thicken stir in cucumber and pineapple and pour into molds. 4. Chill thoroughly. 5. Unmold on lettuce leaves and garnish with mayonnaise to which whipped cream has been added. Sprinkle with paprika.

**Glacier Crown Salad.**

2 cups cottage cheese
1¾ cups diced apples
1 tablespoon lemon juice
½ teaspoon salt
1 pimiento, chopped
1 small green pepper, chopped
½ cup mayonnaise
6 to 8 tomatoes.

Method—Mix all ingredients together, excepting tomatoes. Skin them and remove center. Stuff with filling; arrange on lettuce cups. Serve with toast sticks and bread-and-butter pickles.

### Community Society

Mrs. J. Edwin Reid, president.

Mrs. Marie C. Beales, first vice president.

Mrs. F. C. Brinley, second vice president.

Mrs. Edward Stevens, recording secretary.

Mrs. Russell Bowen, corresponding secretary.

Mrs. Paul J. Christian, treasurer.

Mrs. Charles P. Grandfield, auditor.

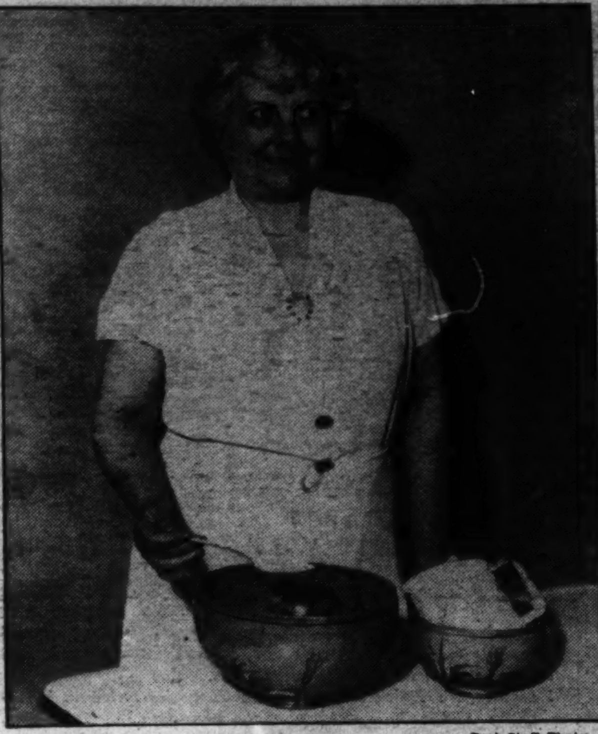
Mrs. Bessie C. Kennedy, auditor.

Mrs. J. Noble Hoover, director.

Mrs. Herman Matson, director.

The Sunshine and Community Society is the largest organization in the federation whose sole aim is that of charity and good-will.

## Planning a Pleasant Surprise



Post Staff Photo.

*Mrs. J. Tilman Parks, president of the Political Study Club, takes a few spare moments from her many club activities to devote to preparing some of the interesting recipes which she discovered abroad.*

### Political Study Club

Mrs. Tilman Bacon Parks—President.

Mrs. William A. Kinnan—First Vice President.

Mrs. Edgar Boyd Kay—Second Vice President.

Mrs. Flora McGill Keefer—Third Vice President.

Mrs. P. Lee Hodges—Recording Secretary.

Mrs. Warner J. O'Leary—Corresponding Secretary.

Mrs. Wintemute W. Sloan—Treasurer.

This club was organized in 1899 for the purpose of studying the Government of the United States in its home and foreign relations. Its activities are non-partisan.

## BREADS

Continued from Page 12.

**Raised Cinnamon Buns.**

Scald 1 pint of milk; while hot add 1 cup of sugar, 1 tablespoon of butter. Dissolve ¾ of a yeast cake in a little warm water. Add to above, then add flour to make soft dough, and let rise. Then add 1 cup of sugar, 1 teaspoon of salt and 2 eggs beaten, and enough flour for a stiff dough. Let rise. When light enough, roll on floured board and spread with butter, brown sugar and cinnamon. Roll, cut, and bake in moderate oven.

MRS. FRANK BIRGFELD,
The Woman's Clinic—Pres.

**Ice-Box Rolls.**

½ cup sugar
2 tablespoons vegetable shortening
2 cups boiling water
2 eggs, well beaten
1 teaspoon salt
1 yeast cake
7 or 8 cups flour

Cover sugar and shortening with boiling water, stir until dissolved, cool to blood heat, add eggs, salt, then the yeast dissolved in ½ cup warm water. Stir sifted flour in until you can stir no more. Put in well-greased bowl, cover, and place in refrigerator and let stand 12 hours. Cut dough down to release air. Any time after, fix rolls and let stand five hours away from refrigerator. Bake 15 minutes in oven over 400 degrees F. Half of recipe is good for small family. Dough will keep nearly a month.

MARGARET E. BUELL,
Rubinstein Club.

**Brown Bread (Boston Recipe).**

½ cup corn meal (yellow preferred)
1 cup rye meal
1 cup sour milk
½ cup molasses
½ teaspoon soda
Pinch of salt

Put soda into molasses. Put sour milk in mixing bowl. Add corn and rye meal gradually, stirring out any lumps. Then add molasses and soda and salt. A good loaf to serve with Boston baked beans. May be steamed in the double boiler. Makes a very small loaf.

AMY M. BALCH,
Entre Nous Club.

**Mock Cherry Pie.**

(An old Maine recipe.)

1 cup cranberries (split in halves)
½ cup seeded raisins (cut in halves)
1 cup boiling water
1 cup sugar
1 tablespoon flour
1 teaspoon vanilla
½ teaspoon butter

Mix sugar and flour together in the mixing bowl. Pour boiling water over this, stirring constantly, and add the other ingredients. Bake in a two-crust pie.

AMY M. BALCH,
Entre Nous Club.

**Sally Lunn Muffins.**

1 quart flour well sifted
3 tablespoons sugar
1 teaspoon salt
1 yeast cake
½ cup melted butter
4 eggs
Malk and water

Dissolve yeast cake in ½ cup warm water, beat eggs and sugar together thoroughly. Add yeast when cooler, then butter and mix in flour a little at the time (with salt added) and sufficient milk and water (slightly warm) to make a batter thin enough to drop off spoon. Set to rise, when ready, fill half full well greased muffin tins. Set these aside to rise again about an hour before time to bake. Place in a moderately hot oven. Bake about 20 minutes. Muffins to be served at luncheon should be made up the night before; if for dinner that morning.

MRS. J. L. GODWIN,
Entre-Nous Club.

## Puddings

Continued From Page 16.

**Spanish Cream.**

½ package plain gelatine
3 cups sweet milk
3 egg whites
Yolks
½ cup sugar
Salt
1 teaspoon vanilla

Soak gelatine in one-half cup of milk. Pour in well-beaten yolks, stirring; add sugar. Cook until it thickens. Remove from fire. Stir in gelatine and fold in beaten whites. Put in molds to chill.

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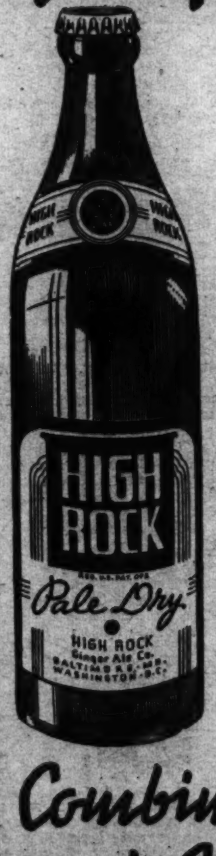

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# Miscellaneous Recipes

**Ginger Ale Fruit Salad.**

2 tablespoons gelatin
¼ cup cold water
½ cup boiling water
¾ cup lemon juice
2 tablespoons sugar
¼ cup chopped nuts
1 cup ginger ale
1 cup grapes
1 banana
1 apple
2 oranges

1.Soak gelatin in cold water five minutes and dissolve in boiling water. 2. Add lemon juice, sugar and ginger ale. 3. Cut grapes in halves and remove seeds. 4. Slice banana. Peel and chop apple. 5. Separate oranges into sections and remove membranes. 6. When ginger ale mixture begins to thicken, fold in fruits and nuts. . Turn into molds and chill. 8. Serve on crisp lettuce leaves with fruit salad dressing.

**Cream Cheese Salad.**

½ tablespoon gelatin
2 tablespoons cold water
2 packages cream cheese or
1 cup cottage cheese
Jelly
¼ teaspoon salt
Few grains paprika
1 teaspoon Worcestershire sauce
½ cup cream, whipped

1. Soak gelatin in cold water five minutes and dissolve over boiling water. 2. Mash cheese, add seasonings and cream, whipped until light, but not stiff. 3. Add dissolved gelatin. 4. Turn into small molds and place in cabinet or chiller. 5. When ready to serve unmold on crisp lettuce, place a spoonful of currant or bar le duc jelly on top and serve with French dressing.

**Frozen Fruit Salad.**

1 package (3 oz.) cream cheese
½ cup cooked salad dressing
1 cup shredded pineapple
1 cup cream, whipped
½ cup Maraschino cherries
½ green pepper
½ cup pecan nuts

1. Mesh cream cheese and blend with salad dressing. 2. To this add pineapple, cherries (cut in pieces), chopped green pepper and chopped nuts. 3. Fold in the whipped cream and turn into tray of chilling unit. When frozen, serve on crisp lettuce leaves. (This should freeze in about two hours; if left too long it will become icy).

**Frozen Pineapple Cheese.**

1 teaspoon gelatin
2 tablespoons cold water
2 packages (6 oz.) cream cheese
3 tablespoons cooked salad dressing
¼ teaspoon salt
⅛ teaspoon paprika
1 cup crushed pineapple
½ cup cream, whipped

1. Soak gelatin in cold water five minutes and dissolve over boiling water. 2. Mash cheese and add salad dressing, salt, pepper and dissolved gelatin. 3. Add pineapple, drained of its juice and fold in whipped cream. 4. Turn into freezing trays. Serve in nest of lettuce and garnish with cherries.

**Crabmeat and Pineapple Salad.**

1½ cups crabmeat
1½ cups pineapple, cut in small pieces
½ teaspoon salt
⅛ teaspoon paprika
Mayonnaise
French dressing

Method—Marinate crabmeat in French dressing and chill. Drain and chill pineapple. Combine and add salt, paprika and mix with mayonnaise. Serve on lettuce leaves and garnish with stuffed olives.

**24-Hour Salad.**

2 eggs, beaten
4 tablespoons vinegar
4 tablespoons sugar
2 tablespoons butter
2 cups white cherries, cut in halves
2 cups pineapple, cut in pieces
2 oranges, cut in pieces
2 cups marshmallows, cut in quarters
1 cup cream

1. Put eggs in double boiler and add vinegar and sugar, beating constantly until thick and smooth. 2. Remove from heat, add butter and cool. 3. When cold, fold in whipped cream and fruit mixture. 4. Top with emrelettes and rubyettes. 5. Turn into fancy ring mold and put in cabinet for 24 hours. (This makes a delicious party salad and serves 12 to 14.)

**Mock Crabmeat Salad.**

1 cup spaghetti
⅛ pound yellow cheese
4 slices pineapple
2 cups celery, diced
1 teaspoon onion
2 pimientoes, cut
Salt
½ cup mayonnaise.

Method—Cook spaghetti in boiling salted water until tender. Drain, blanch and chill. Put cheese through coarse knife of food chopper; cube pineapple and toss all ingredients together. Serve on crisp lettuce.

## Neighbors Exchange Cooking Ideas

Post Staff Photo.

*Mrs. Conrad A. Nix, president of the Marietta Woman's Club, and Mrs. John D. Kiley, also a member of the same club, exchange recipe ideas in the former's kitchen.*

**Hostess Special Salad.**

Part 1—Arrange sliced peaches, pears, maraschino cherries and mayonnaise in a small cup of lettuce.

Part 2—Arrange shredded cabbage, diced pineapple, chopped peanuts and mayonnaise in another cup of lettuce.

Part 3—Arrange seasoned cottage cheese moistened with cream and garnished with paprika in a third cup.

Method—Place the three cups of lettuce on a large salad plate. Fill a small paper cup with salad dressing and place in center. Serve ripe or green olives on the side.

**Kumquat Salad.**

On a salad plate place drained Chinese sprouts which have been marinated in juice from canned pineapple. Place a slice of pineapple in center; fill center of pineale with cream cheese. Place 3 kumquats on pineapple. Serve with mound of mayonnaise.

**Fruit Salad Combinations.**

Oranges, apples, grapes—mayonnaise.

Fresh strawberries, pineapple, bananas—mayonnaise.

Orange, banana, grapefruit—mayonnaise.

Orange and grapefruit — French dressing.

Pineapple, white grapes, red cherries—mayonnaise.

Nectarines, pineapple, melon—mayonnaise.

### Sabbath Alliance

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Fifth vice president—Mrs. Nellie S. Good.

Sixth vice president—Mrs. Frederick Ashley.

Secretary—Mrs. Wallace Streater.

Treasurer—Mrs. Herbert Powell.

It is the aim of this group to cooperate in definite efforts for the preservation and better observance of the Lord's Day.

Banana, grapes, pineapple—mayonnaise.

Apricots and pineaple—mayonnaise.

Prune and orange—mayonnaise.

Apples, pineapple, fresh plums—mayonnaise.

**Fan Salad.**

Cut a slice of pineapple in half and place on a lettuce leaf to form the lower part of a fan. Make a smooth mixture of cream cheese and mayonnaise and force through a pastry bag around the upper part of pineapple to simulate lace on fan. Curled celery may be placed to represent feathers around the outer edge, or fan may be jeweled with pimiento cut in small pieces, or pomegranate seeds. Pimiento ribbon ties the handle of the fan.

**Steamed Date Pudding.**

1 cup flour
½ teaspoon salt
4 teaspoons baking powder
½ teaspoon (scant) nutmeg
1 cup chopped and stoned dates
2 cups soft-bread crumbs
1 egg
1 cup syrup
1 cup milk

Sift flour, salt, baking powder and nutmeg into a bowl, add dates and mix so each piece is separated. Add crumbs. Beat eggs until light, add syrup and milk; mix and pour over date mixture. Fill buttered mold two-thirds full, cover with buttered sugar, add cover, tie securely and steam in saucepan of boiling water for two and a half hours. Serve with:

**Toffee Cream Freeze.**

1 cup milk
18 marshmallows
1 teaspoon vanilla
1 cup ground English toffee
1 cup cream, whipped to consistency of pancake batter.

Method—Dissolve marshmallows in hot milk. Cool. Then add whipped cream and flavoring. Fold in ground toffee. Turn into electric refrigerator tray and freeze.

**Stuffed Eggs in Gelatin Mayonnaise.**

1 teaspoon gelatin
1 tablespoon cold water
1 cup mayonnaise dressing
⅛ teaspoon salt
6 hard-cooked eggs
2 tablespoons chopped cold ham
1 teaspoon pickle relish
Rings of stuffed olives

1. Soak gelatin in water five minutes, dissolve over boiling water and mix with mayonnaise dressing. Cut eggs in halves lengthwise and remove the yolks. 2. Mash the yolks, mix with the ham, pickle and salt, and with enough plain mayonnaise dressing to moisten. Fill egg whites with this mixture. 3. Cover top of each egg smoothly with the dressing. Garnish with rings of stuffed olives. 4. Chill thoroughly. Place on a bed of crisp lettuce leaves and serve with asparagus tips. (This makes an attractive dish or light luncheon or supper.)

### Women's City Club

Mrs. John S. Bennett, president.

Mrs. S. Pearl Jenks, secretary.

Mrs. J. K. Freiot, Mrs. Blanche M. Foote and Mrs. Ruth Snodgrass, directors.

The object of this club is to furnish a place where its members and their friends can meet for mutual improvement and social entertainment; to promote a broader sympathy and better understanding among women, and to advance the civic and social welfare of the City of Washington.

**White Roux.**

1 tablespoonful shortening
1 tablespoonful flour

The white roux is made exactly like the brown roux, only that the shortening and flour are put simultaneously into the saucepan, and not allowed to brown. It is then moistened with a little broth or boiling water, and allowed to boil a few minutes till thick. The white roux is the foundation of all white sauces, or those containing milk and cream. It is also used in nearly all purees. In the sauce veloutee it should be colored.


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## Perfect Dessert in the Making

Post Staff Photo.

*Mrs. S. F. Hildebrand, president of the Woodridge Book Club, triumphs in the art of pie baking. Her special version is a lemon sponge, recipe for which is found under the heading devoted to pies.*

# Miscellaneous Recipes

**Brown Roux.**

1 tablespoonful butter
1 tablespoonful flour

In making the roux, which is the foundation of a fancy sauce, melt the tablespoonful of butter slowly, and add gradually the flour, sprinkling it in and stirring constantly, till every portion is a nice, delicate brown. Never make it too brown, because it must continue browning as the other ingredients are added in the order given.

**Glace.**

5 pounds rump of beef
5 pounds of bones
2 calf's feet
1 large herb bouquet
1 stalk of celery
3 large carrots
Salt and pepper to taste

Glace is the foundation of all sauces for roasts, filets, etc. In other words, it is beef extract, which every housekeeper may make and keep on hand for gravies for meats. It is made as follows: Roast 5 pounds of the rump of beef. Take 5 or 6 pounds of bones of beef and two calf's feet. After roasting the beef well and brown, but rare, chop it in small pieces, and put in a pot with 2 gallons of water. Add to this the bones and calf's feet, all raw. Then add a large herb bouquet, and one stalk of celery and three large carrots. Let the whole come to a boil. As the scum rises, skim, and then season with salt and pepper to taste. Let all boil till reduced to 1 quart. Strain this, and it will make a jelly or glace when cold. Do not add any flour or grease.

**Bearnaise Sauce.**

6 shallots
½ clove of garlic
½ gill of French vinegar
1 tablespoon each of flour and butter
Yolks of four eggs
A grated nutmeg
Juice of 1 lemon
Glace

Chop the shallots and mince the garlic very fine. Blend the butter and flour, or take a good tablespoonful of glace (see recipe), and moisten with a good white consomme till you have about a pint. Set on the stove in a porcelain-lined saucepan. Add the pepper and salt and butter, and a quarter teaspoonful of grated nutmeg. Add half a gill of vinegar and the juice of a lemon, according to taste and acidity. When of the consistency approaching starch, take from the fire and add the yolks of four eggs, beaten well, and stirring all the time till you have the consistency of a thick starch. Serve immediately, with broiled steak, broiled chops, broiled fish, etc.

**Brown Sauce.**

(Sauce Espagnole.)

1 pound of neck or brisket of veal
Bones of beef
1 gallon of water
2 tablespoons of shortening
½ can mushrooms or ¼ can of truffles
2 carrots
2 tablespoons of flour
2 cloves garlic
1 herb bouquet
Lemon juice

Clean a quantity of bones, put them in a gallon of boiling water and make a strong consomme, seasoning well with salt and pepper. Take a piece of the brisket or neck of the beef, and roast rare, so that the blood spurts out when picked with a needle. After roasting cut it in pieces of about 1 inch square. Take two tablespoons of lard and three of flour, and brown slightly, stirring all the time. After browning, add the water of the consomme, which has been reduced to about half a gallon, pouring it in slowly and stirring constantly. Then add all the pieces of the roast beef which you have cut. Add three carrots, two cloves of garlic, one onion, an herb bouquet (tied together of thyme, parsley and bay leaf), and let the whole boil well two hours, stirring every five minutes until reduced to the consistency of starch. Then strain well through a strainer or sieve, season to taste and set back on the stove to cool a few minutes longer. Taste, and, if sufficiently seasoned, take it off and allow it to get cool. This sauce is then used as a foundation sauce, and will keep for at least one month in the climate of New Orleans, if put in a cool place in winter or the ice box in summer.

The brown sauce, or sauce Espagnole, is made by using some of this at a time, and adding to a half pint of foundation sauce one tablespoon of broth. Set it to boil again, add a half can of mushrooms or truffles, as desired. It is used for all meats, fish or fowl served hot.

**Bordelaise Sauce.**

Sauce a la Bordelaise
2 shallots
¾ pint of Sauce Espagnole
A dash of tabasco pepper

Cut two shallots very fine; put in a saucepan with three-quarters of a pint of good sauce Espagnole (see recipe), and a dash of red pepper. Cook for 20 minutes and serve hot. In serving this sauce, the flavor may be increased by adding a dozen round slices of blanched marrons.

If one does not desire to keep it and it is a matter of economy to do so, it can be made by reducing the proportions for the dish to be prepared, simply browning one tablespoonful of butter and two of flour, adding at the right time a pint of boiling broth.

**Drawn Butter Sauce.**

2 tablespoonfuls of butter
1 tablespoonful chopped parsley
Juice of 1 lemon

This sauce is made simply by melting butter and adding a little chopped parsley. Add the juice of a lemon, if desired. It is used as a garnish for broiled meat, fish, chicken, etc.

**Brown Butter Sauce.**

¼ pound of butter
2 tablespoonfuls of cut parsley (not chopped)
3 tablespoonfuls lemon juice or vinegar
Salt and pepper to taste

Melt the butter in a saucepan and when it begins to smoke it is browning. Then add two tablespoonfuls of cut parsley and let it brown half a minute longer. Then add three level tablespoonfuls of lemon juice or Tarragon vinegar, let it all simmer two minutes longer.

**Creole Sauce.**

(Sauce a la Creole.)

2 tomatoes
6 shallots
1 sweet pepper, chopped
Salt and tabasco to taste

Make a tomato sauce quite brown. Add the chopped shallots and sweet pepper and when these are browned season highly. Serve with meats.

**Italian Sauce.**

(Sauce a l'Italienne.)

1 table spoon shortening
1 tablespoon flour
8 shallots, greens and whites
1 tablespoon chopped parsley
½ lemon's juice
½ can mushrooms
Consomme
Salt and pepper to taste
Tabasco to taste

Sauce a l'Italienne may be either brown or white. If mushrooms are used make a white sauce. That is, let the butter and flour blend without browning. Add a half-cup of consomme and a half-can of chopped mushrooms, the white of the shallot (chopped very fine), and the juice of half a lemon. If a brown sauce, add the shallots to the butter and flour, which you will have browned, using the chopped white and green of the shallots. Then add a half-pint of consomme, and let it simmer for about an hour, and add the juice of a lemon and serve.

The white sauce is used for fish, the brown for meats. Always season to taste.

**Financier Sauce.**

(Sauce a la Financiere.)

2 tablespoons of butter
1 tablespoon of flour
6 stoned olives
12 mushrooms
Lemon juice
Salt and pepper to taste
A dash of cayenne

Melt the butter, then remove from the fire and add the flour. Blend with a wooden spoon till smooth. Moisten with one pint of consomme till it reaches the consistency of cream. Then add the chopped mushrooms, stoned olives, pepper, salt and tabasco. Serve hot.

**Maitre d'Hotel Sauce.**

(Sauce a la Maitre d'Hotel.)

1 tablespoon butter
1 tablespoon flour
The juice of half a lemon
1 tablespoon chopped parsley
1 pint clear water

Put the butter and the flour in the saucepan and let them blend without burning. Mix well over a slow fire, and add one pint of consomme. Add the juice of half a lemon and the chopped parsley, and let all boil about 15 minutes. When it reaches this point, take it off the stove, add the yolk of one egg, well beaten; mix well, stirring round, and serve with boiled fish, etc.

Never add egg while the sauce is on the fire, as it will curdle immediately.

**Sauce Piquante.**

2 onions
1 tablespoonful of shortening
2 cloves of garlic
1 sprig each of thyme, parsley and bay leaf
2 pickles, 2 inches in length
1 tablespoonful of strong French vinegar
Salt and pepper to taste
Tabasco

Chop two onions very fine. Smother in a tablespoonful of butter. When well cooked, without burning, add one tablespoonful of consomme or water. Add two cloves of garlic, minced very fine, and the herbs minced very fine. Season to taste with hot pepper. Cut two pickles about 2 inches in length into thin slices about a quarter of an inch thick. Add these to the sauce, with a teaspoonful of strong vinegar, and let the whole boil about five minutes. Serve with boiled beef, boiled beef tongue, boiled pork tongue, or any boiled meats.

## Mrs. Ferguson Serves Tea

Post Staff Photo.

*Mrs. C. E. Ferguson, president of the Capitol Hill History Club, believes in the cheerful custom of serving tea at 4 o'clock in the afternoon.*

**Spanish Sauce.**

¼ pound of brisket or veal; bones of beef
1 quart of water
1 tablespoon of shortening
½ can mushrooms, or ¼ can truffles
1 carrot
1 tablespoon of flour
1 clove of garlic
2 sprigs each of thyme and parsley
1 bay leaf

Place a number of clean beef bones in a quart of boiling water, and make a strong consomme, seasoning well with salt and pepper. Roast a piece of the brisket or neck of the beef till very rare, so that the blood spurts out when pricked with a needle. After cooking, cut it in pieces of about one inch square. Take two tablespoonfuls of shortening and three of flour, and brown slightly, stirring all the time. After browning add the water of the consomme, which has been reduced to about half a pint, pouring it in slowly and stirring constantly. Then add all the cut pieces of the roast beef. Then put in three carrots, two cloves of garlic, one onion, an herb bouquet of thyme, parsley and bay leaf, tied together and let the whole boil well two hours, stirring every few minutes, until reduced to the consistency of starch. Then strain well through a strainer or sieve, season to taste, and set back on the stove to cook a few minutes longer. Add a half pint of broth. Set it to boil again, and add a half can of mushrooms or truffles, as desired. It is used for all meats, fish and fowl, served hot.

**Lemon Jelly.**

4 lemons
½ can of gelatine
1 quart of water

Grate three or four lemons into a pound of refined sugar, and press out the juice. Then boil one-half a can of gelatine in one quart of water, and, when reduced to one-half the quantity, add the juice of the sugar; now set all to boil on a very hot fire, and then pour immediately into a porcelain dish; fill the glasses and set in a cool place.

**Cherry Jelly.**

1 pound of cherries
½ pound of sugar

Stone the cherries and allow half a pound of sugar to every pound of cherries if the cherries are ripe and sour, but a quarter of a pound otherwise. Set over the fire until the heat causes the juice to flow freely, and proceed in exactly the same manner as for strawberry or blackberry jelly.

**Strawberry Jelly.**

To every pound of berries a half pound of sugar.

Put the berries in a porcelain-lined kettle, cover them with the sugar and let them stand for two hours. Then set over a moderate fire and bring the mixture to a boiling point. Skim while boiling; pour immediately into cups and glasses, cover lightly and place in a cool dry place.

# Meats

Continued from Page 12.

**Meat Loaf.**

2 pounds ground beef
½ pound sausage meat
2 cups crushed corn flakes
1 egg
1 cup milk
1 teaspoon salt
¼ teaspoon pepper

Mix thoroughly and bake in a loaf pan in moderate oven for 30 or 35 minutes. Place two strips of bacon on top. MRS. A. B. McMANUS.
Baby Lovers Circle, Florence Crittenton Home.

**Pineapple and Cheese Salad.**

Dissolve one package of lemon-flavored gelatin in a scant cup of boiling water, add one medium size can of crushed pineapple, blend in well two packages of cream cheese, add a small bottle of cherries cut across into rings.

Let it chill till it begins to congeal, then add one-half cup mayonnaise and one-half pint of cream whipped until stiff.

Mold till firm, either in a flat pan or in individual molds. This amount will make eight generous servings.
MRS. HARRY C. KIMBALL.
Petworth Woman's Club.

## Legion of Loyal Women

Mrs. Agnes Barnard—president.

Mrs. Hattie M. Roach—director.

The Legion of Loyal Women was the first club to enter the federation and has been organized since 1892. The most recent interest of this group has been the promotion of the Clara Barton Memorial.

**Preserves.**

General directions for making preserves.

The preserving of fruits is very similar to the making of jellies, only in preserving equal quantities of fruit and sugar are used.

Fruits may be preserved either whole or otherwise. In preserving fruits whole, it is best to pick such fruits as pears, plums and peaches with a needle, so as to give vent to the juice, which would otherwise escape and burst the skin. However, the best way is the old-fashioned one of paring the fruit carefully, either in halves or whole, simply removing the skins and cores. Then make a syrup of 1 pound of white sugar to each pound of fruit. Let the syrup boil till the fruit looks clear. Or make the syrup by putting it on the fire with water, allowing a half pint of fresh water to a pound of the best white sugar. Stir well and bring to a boil. Let it boil five minutes, when it will begin to bubble and froth. As the froth rises the syrup will become clear. Skim and put it on a very low fire to settle, after which the fruit may be put in.

If the former method is used, take the fruit carefully out of the syrup as soon as possible, taking up as little of the syrup as need be, and then place the fruit in the jars. Let the syrup continue to boil till it becomes very thick, then fill the jars up with it, and when cool close the jars.

Use in preference a porcelain-lined kettle. If you use a copper kettle, never allow the preserves, jams or marmalades to cool in the kettle, on account of the virdigris which will be sure to form.

It is absolutely necessary to keep all preserves, marmalades and jellies in a cool (not cold) place that is, perfectly free from dampness or possibility of heat. Heat will cause fermentation and the preserves will quickly sour. Dampness will make them decompose and mold.

## Junior Women's Club

Mrs. Perry Huff, president; Mrs. J. W. Lucker, vice president; Miss Mildred Archer, secretary; Miss Marian White, treasurer.

This club was organized recently in Takoma Park, Md., to secure more thorough acquaintance and united action of young people in the community and to promote cutural and educational projects.

# Miscellaneous Recipes

**Watermelon Rind Preserves.**

Cut the watermelon rind into thin slices, and put them in a bucket of fresh water, in which has been dissolved a teaspoonful of alum for every quart of water. Let them remain several hours, until they grow crisp, and then proceed in exactly the same manner as in the recipe for citron preserves.

**Fig Preserves.**

Take the weight in sugar of the quantity of figs to be preserved; the figs must be ripe. Immerse them in cold water for 12 hours; then simmer in water enough to cover them until tender and spread out upon a sieve to cool and harden. Make a sirup of the sugar, a cup of cold water being allowed for every pound. Boil until clear of scum, put in the figs and simmer for ten minutes. Take them out and spread upon the dishes in the sun. Add some cut lemons and a little ginger, according to taste; boil the sirup thick, give the figs another boil of 15 minutes and fill the jars three-quarters of the way to the top. Then fill up with boiling sirup, cover, and, when cold, seal up.

**Creole Canapes.**

Canapes a la Creole

Cup of grated or minced boiled ham
1 onion
1 clove of garlic
1 peeled tomato
1 minced green pepper
6 slices of buttered toast
1 tablespoon of butter
2 ounces of Parmesan cheese
Salt and pepper to taste

Grate and mince the lean portion of ham till you have a cupful. Put this in a saucepan with a tablespoonful of butter and add the finely minced onion and garlic. Let this cook for three minutes and then add the finely cut tomato and minced green pepper. Season to taste with salt and pepper, add a dash of cayenne, let the mixture stew down until dry; then spread on strips of buttered toast and dredge with grated Parmesan cheese. Set it in the oven in the dish in which it is to be served and bake for five minutes and send to the table hot.

**Luncheon Canape.**

1 tablespoon finely minced chives
3 hard-cooked eggs
Few grains cayenne pepper
3 tablespoons melted butter
Mayonnaise
Parsley
Tomato catsup
6 circular pieces of bread
Anchovy paste.

1. Cut eggs in halves lengthwise and remove the yolks. Press yolks through potato ricer or mash with a fork. Add cayenne, chives and butter. 2. Moisten with equal parts of mayonnaise and catsup. Fill whites with this mixture. 3. Chill thoroughly. 4. Saute pieces of bread in butter and spread thinly with anchovy paste. 5. Place on small plates, and on each piece of toast place one-half of a stuffed egg. Sprinkle with paprika and garnish with parsley.

**Fig Cake.**

1 cup butter
2 cups sugar
1 cup milk
3 cups of seeded raisins
1 pound of figs, chopped very fine
1 egg
2 tablespoons of baking powder
3 cups of flour
¼ teaspoon salt
¼ grated nutmeg

Beat the butter to a cream and add the sugar. Then beat very light and add the egg. Beat well and add the milk; carefully and gradually add the flour, into which you have sifted the baking powder. Add the raisins and the figs and beat thoroughly; add the grated nutmeg and bake for an hour in a moderate oven. Bake slowly, and use the broom wisp test. If not done, bake longer, till the straw comes out clean and dry.

**Southern Spoon Bread.**

¾ cup yellow cornmeal
1 teaspoon salt
3 tablespoons melted butter
1 cup boiling water
1 cup milk
2 eggs, well beaten
2 teaspoons double-acting baking powder

Combine cornmeal, salt and butter. Stir in boiling water slowly and beat until smooth. Add milk, eggs and baking powder. Mix well. Turn into greased casserole or pan, 8 by 8 by 2 inches, and bake in moderate oven (350 degrees Fahrenheit) 40 to 50 minutes, or until firm.

**Plantation Marble Cake.**

2 cups sifted cake flour
2 teaspoons double-acting baking powder
¼ teaspoon salt
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
2-3 cup milk
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
2 tablespoons molasses

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Divide batter into two parts. To one part add spices and molasses. Put by tablespoons into greased loaf pan, 8x4x3 inches, alternating light and dark mixtures. Bake in moderate oven (350 degrees Fahrenheit) for one hour and 15 minutes, or until done. Spread butter frosting on top and sides of cake.

**Quick Coffee Cake.**

2 cups sifted our
2 teaspoons double-acting baking powder
¾ teaspoon salt
½ cup sugar
6 tablespoons butter or other shortening
1 egg, well beaten
½ cup milk
1½ tablespoons melted butter
4 tablespoons sugar
1 tablespoon flour
½ teaspoon cinnamon

Sift our once, measure, add baking powder, salt and sugar, and sift again. Cut in shortening. Combine egg and milk; add to flour mixture, stirring until mixture is blended. Turn into greased 9-inch layer pan, spreading dough evenly. Brush top with melted butter. Sprinkle top with mixture of sugar, flour and cinnamon. Bake in hot oven (400 degrees Fahrenheit) 25 to 30 minutes.

**Molasses Pudding.**

1 cup molasses
1½ cups of milk
½ cup of melted butter
3 cups flour
½ teaspoon baking powder
½ teaspoon each of the four spices

Dissolve the baking powder in the flour, mixing thoroughly. Melt the butter and add it to the molasses and then add the milk, mixing thoroughly. Add the flour, gradually mixing well, and then add the spices. Blend all well together. Pour into a well-buttered pan and let it bake for about two hours. Serve with foamy sauce.

This pudding may also be boiled by sewing in a well-floured dumpling cloth and boiling for three hours.

**Sour Cream Banana Cake.**

1-3 cup shortening
1½ cups sugar
3 egg yolks, well beaten
1 cup banana pulp
½ teaspoon salt
2⅛ cups cake floor
3 teaspoons baking powder
½ teaspoon soda
⅛ cup sour cream
3 egg whites

Method—Combine regular ingredients as for butter cakes, adding banana pulp with egg yolks. Fold in beaten egg whites. Bake in two 9-inch layer cake pans in 375-degree Fahrenheit oven, about 30 minutes.

**Angel Cake.**

1½ cups egg whites (12 to 14 eggs)
1½ cups sugar
1 teaspoon cream of tartar
¼ teaspoon salt
½ teaspoon vanilla flavoring
½ teaspoon almond flavoring
½ teaspoon lemon juice
1 cup cake flour

1—Sift sugar, measure and sift with the cream of tartar. Sift and measure the flour; sift again. 2—Place egg whites into large bowl and beat until fluffy, not too stiff. 3—Continue beating; add the sugar, being careful not to overbeat. 4—Add flavoring. 5—Fold in sifted flour, using wire beater. 6—Place in cold oven; switch on bake and control set for 325 degrees Fahrenheit; bake 1¼ hours.

## Cake at Its Best

Post Staff Photo.

*Mrs. Ernest W. Howard, new president of the Ladies of the Auxiliary of the District of Columbia Fire Department, shows real culinary skill with her recipe for butter cake supreme.*

**Fruit Cake.**

½ pound of grated lemon and orange peel mixed
¼ pound of preserved cherries
¾ pound of sultanas
¼ pound of preserved figs
¼ pound of citron
¼ pound of preserved apricots
½ pound of sifted flour
¼ pound of preserved pineapple
½ pound of butter
¼ pound of mashed almonds
1 grated nutmeg
½ pound of white pulverized sugar
¼ tablespoonful of mace
8 eggs
¼ tablespoonful ground cinnamon
The juice of two oranges
⅛ tablespoonful of cloves
The juice of one lemon
⅛ tablespoonful ground allspice
2 teaspoonfuls of baking powder
¼ teaspoonful of salt

Prepare the fruit first. Stone the raisins, picking carefully. Pick over the Sultanas carefully; and wash them well. Then cut the orange and lemon rind very fine, almost grating. Cut the citron very, very fine. Cut all the remaining fruit into quarter-inch diee, or very small pieces. You may use the candied fruit, but the preserved is recommended as better and lighter and more digestible. Beat the butter to a rich cream, and then add the sugar, and beat all till very light. Beat the yolks and the whites of the eggs together and then add them to the sugar and butter, and then beat again light. Sift the salt and baking powder and flour together, and gradually add it to the mixture, beating vigorously till light. Then mix all the fruits together, dredging with flour, so as to keep them apart, and then add the spices to the batter. Mix well, and add the fruit. Mix thoroughly. Beat all together well once more, and then line a cake pan with buttered paper, and turn the mixture into it, and bake in a very slow, steady oven for four and a half hours. Use the broom wisp test. When it comes out clean and dry the cake is done. Then let it stand overnight in the pan to cool. In the morning take it out and remove the paper.

## Excelsior Literary Club

Mrs. Mattie Q. Ewing—president.

Mrs. Alice C. Creque—first vice president.

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Mrs. Emily Jarboe—recording secretary.

Mrs. Robert Hall—corresponding secretary.

Mrs. Harry Newman—treasurer.

Organized since 1887 this club is one of the earliest groups to join the federation. Its object has been the social and intellectual advancement of its members.

**Apricot Fluffy Omelet For 3.**

4 eggs
1 tablespoon butter
¾ cup milk
2 tablespoons quick-cooking tapioca
1 scant teaspoon salt
⅛ teaspoon pepper
Apricot jam

Put tapioca, salt, pepper and milk in top of a double boiler.

Place over rapidly boiling water and bring to the scalding point

Then cook 5 minutes, stirring frequently.

Add butter and remove from boiling water.

Let it cool slightly while beating the eggs.

Beat the whites and yolks separately, beating the yolks until thick and lemon-colored and the whites until stiff.

Add the egg yolks to the cooked mixture and mix well.

Fold the whites and pour into a hot 10-inch iron frying pan in which you have melted some butter.

Cook over a low flame (and please notice, it is important that the flame be low) for about 3 minutes. Then place the frying pan in a moderate oven (350) for 15 minutes.

Before you place the frying pan in the oven be sure of two things, lift up one corner of the omelet to be sure it has a slightly browned bottom and also make sure that your oven is of a moderate heat (and not too cold or too hot) before putting the omelet in.

During the 15 minutes in the oven, the top of the omelet will "set," then remove it from the pan carefully onto a large, warm platter.

Cutting across the omelet at right angles to the handle of the frying pan, being careful not to cut all the way through, is another simple and secure way to remove it from the pan.

Spread one-half with jam and fold over. Dust the top with powdered sugar and serve at once.

**Quick Cooking Tapioca.**

A fruit omelet is a delicious thing for Sunday morning breakfast or even makes a splendid luncheon dish when there's not a single leftover in the refrigerator to use.

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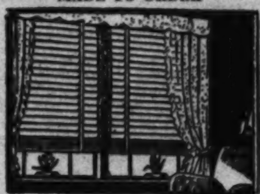

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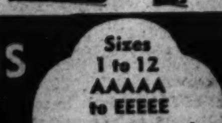

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# Miscellaneous Recipes

**Dream-o-Pines.**

1 medium-sized pineapple
1 cup granulated sugar
1¾ cups water
3 egg yolks
¼ teaspoon salt
1 cup milk, scalded
1 tablespoon gelatin
½ cup whipping cream
2 maraschino cherries

Lay pineapple on its side and cut top surface off lengthwise in a very thin piece. Leave on top crown or leafy green part. Cut out the inside fruit and chop into small cubes. Combine ¾ cup of the sugar with 1½ cups of the water, bring to a boil and cook five minutes. Add pineapple cubes and continue cooking until they are tender, about 20 minutes. Beat egg yolks slightly and add remaining sugar and the salt. Pour the hot milk over this, stirring constantly. Cook over hot water until the mixture coats a spoon, about 3 minutes. Sprinkle gelatin over remaining water and allow to stand until softened. Add custard to mixture, stirring until dissolved. Strain and cool slightly. Fold in cooked pineapple and juice and allow to chill until set. Cut into large cubes and fill pineapple shell. Whip cream until it begins to thicken and hold its shape, then pile lightly over filling. Dot with bits of maraschino cherry. Place pineapple on a platter and lean top against shell at stem end. This recipe makes six portions.

**Mocha Nut Pie.**

2 squares unsweetened chocolate
1 1-3 cups (' can) sweetened condensed milk
½ cup strong hot coffee
1 cup walnut meats
Vanilla wafer pie crust
½ cup heavy cream.

Melt chocolate in top of double boiler. Add sweetened condensed milk, stirring over boiling water 5 minutes, until mixture thickens. Add coffee, stir until thoroughly blended. Add ½ cup chopped walnut meats. Pour into prepared vanilla wafer pie crust. Chill. Cover with whipped cream shortly before serving and sprinkle with remaining nuts.

**Vanilla Wafer Pie Crust.**

Roll enough vanilla wafers to make ¾ cup of crumbs. Cut enough vanilla wafers in halves to stand around edge of pie plate. Cover bottom of plate with crumbs and fill in spaces between wafers. Pour in filling as usual.

**Golden Sponge Loaf.**

1¼ cups sifted cake flour
1¼ teaspoons double acting baking powder or
2½ teaspoons regular baking powder
1 teaspoon grated lemon rind
1 cup plus 2 tablespoons sugar
9 egg yolks, beaten until thick and lemon colored
6 tablespoons cold water

Sift flour once, measure, add baking powder and salt, and sift together three times. Add lemon rind, then sugar gradually to beaten egg yolks, beating with rotary egg beater after each addition until thick and light. Fold in half of flour thoroughly. Add half of water, and fold until blended; then fold in remaining flour and lastly, remaining water. Bake in ungreased pan, about 14x9x2 inches, in moderate oven (350 degrees F.) 30 minutes or until done. Remove from oven and invert pan 1 hour, or until cold. Remove cake from pan and trim edges. Cut crosswise in thirds; put together in three layered loaf, spreading rich lemon filling between layers and luscious lemon frosting on top and sides of cake.

**Rich Lemon Filling.**

¾ cup sugar
4 tablespoons cake flour
Dash of salt
½ cup water
1 egg, well beaten
2 tablespoons butter
¼ cup lemon juice
½ teaspoon grated lemon rind

Combine sugar, flour and salt in top of double boiler; add water and egg, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, or until thickened, stirring constantly. Remove from boiling water; add butter, lemon juice and rind and cool. Make enough filling for three golden sponge loaf layers.

**Luscious Lemon Frosting.**

1 tablespoon grated orange rind
3 tablespoons butter
3 cups sifted confectioner's sugar
2 tablespoons lemon juice
1 tablespoon water
Dash of salt

Add orange rind to butter; cream well, add part of sugar gradually, blending after each addition. Combine lemon juice and water add to creamed mixture, alternately with remaining sugar, until of right consistency to spread. Beat after each addition until smooth. Add salt. Makes enough frosting to cover tops and sides of three golden sponge loaf layers.

**Coffee Ice Cream.**

1 package unflavored ice cream powder
1 cup sugar
1 cup water
2 cups strong coffee
1 cup evaporated milk

Combine ice cream powder and sugar, add water and coffee very gradually, stirring until dissolved. Then add evaporated milk. Freeze in freezer. Makes 1½ quarts.

**Fresh Peach Ice Cream.**

½ cup sugar
1 package unflavored ice cream powder
Few drops almond extract
1 cup heavy cream
2 cups milk

Add sugar and almond extract to peach pulp and let stand while ice cream mixture is being made. Add milk very gradually to ice cream powder, stirring until dissolved; then add cream. Freeze in freezer until thick, but not hard; add sweetened peach pulp and continue freezing. Makes 1½ quarts ice cream.

**Baked Ham.**

Select a ham of the desired weight. Wipe it with a damp cloth, and place it with the skin side up in a roasting pan. Set the pan in the oven and bake until it is done. Allow 25 to 30 minutes per pound, using an oven temperature of 250 degrees to 325 degrees F., or a slow oven. A cup of water or cider may be added at the beginning of the roasting period.

Remove the ham from the oven three-quarters of an hour before it is done. Remove the skin except for the part over the shank end. Score the fat top in crisscross fashion with diagonal gashes about 1 inch apart. Insert whole cloves at each cross section, rub the fat with 2 tablespoons prepared mustard, then cover with a half-inch layer of brown sugar and very fine bread crumbs combined in equal amounts and moistened with vinegar.

Set the ham back in the oven and bake at a moderate temperature (325 degrees F.) to brown the crumb mixture.

In the case of hams which have received a strong cure, it may be advisable to soak the meat in water over night before baking.

**Lazy Daisy Rolls.**

1 cake compressed yeast
2½ cups lukewarm scalded milk
2 tablespoons sugar
½ cup lard
2 tablespoons salt
5 cups flour

Dissolve yeast in the lukewarm milk. Cream the lard and sugar, and add salt and yeast-milk mixture. Add flour half at a time and beat until smooth. Allow to double in bulk in a warm place, (80 degrees F.) for about an hour. Place the dough in greased muffin tins, trying to make one spoonful just fill the muffin cup 2-3 full, and being careful not to release much gas from the dough. Let rise again until double in bulk, 20-30 minutes at 80 degrees F. Bake about 20 minutes at 425 degrees F., or until golden brown. Brush with melted butter or lard, on removing from oven. Makes three dozen medium-sized rolls. Total time from pantry to table, 2 hours.

**Berry Pies, Uncooked Fruit.**

3 cups prepared berries
½-1 cup sugar
2 tablespoons flour
1 tablespoon butter

Mix the berries with the sugar and flour. Put into unbaked pie crust. Dot over with bits of butter. Place top crust. Bake at 425 degrees F. for 15 minutes and 350 degrees F. for 20-30 minutes.

**Date Cake.**

2 cups flour
1 teaspoon soda
½ teaspoon salt
1 cup sugar
1-3 cup lard
1 cup boiling water
1 cup chopped dates
1 egg
½ teaspoon vanilla

Pour the boiling water on the dates and let stand until needed. Sift the flour, soda and salt together twice. Cream the lard, sugar, and 2 tablespoons of the water until light and fluffy. Add the egg and beat thoroughly. Pour the water off the dates, and add it, alternately with the flour, a small amount at a time, to the creamed mixture. Fold in the dates and vanilla. Bake in layer pans, oiled with lard, at 350 degrees F. for 30 to 40 minutes. Makes two 8-inch layers.

Icing: Maple boiled icing.

**Eclair a La Caussage.**

Six tiny eclair shells, 2 tablespoons finely chopped pepperoni sausage, 2 tablespoons flaked crab meat, 1 tablespoon chopped cucumber, 2 tablespoons 1000 Island dressing. Combine sausage, crab meat, cucumber and dressing. Mix well. Chill. Fille clair shells.

**Veal Loaf and Cabbage Appetizer.**

Six slices of veal loaf or any loaf product, 1 cup of cabbage sand, 1 teaspoon chopped pimento, 1 teaspoon chopped green pepper, 12 onion rings (2 inches across). Combine salad, pimento and green pepper. Place one tablespoon of salad on each slice of meat loaf. Fold together and slip each piece into two onion rings.

**Sausage and Egg Baskets.**

3 hard cooked eggs, 2 tablespoons liver sausage, ⅛ teaspoon salt, dash red pepper, 1 teaspoon Worcestershire sauce, 3 stuffed olives, 6 thin 2½-inch pieces celery. Cut eggs in two crosswise. Remove yolks and mix with sausage, salt, pepper and Worcestershire sauce. Make into a smooth paste. Fill egg whites. Place one-half stuffed olive in center. Insert celery in both sides of egg to give basket effect.

**Special Stuffed Celery.**

Twelve tiny green onions, twelve 3½-inch pieces of celery, 2 tablespoons finely chopped salami sausage, 1 cream cheese, 1 tablespoon Roquefort cheese; 1 teaspoon chopped pimento; 1 teaspoon chopped parsley. Place one onion in each piece of celery. Combine sausage, cream and Roquefort cheese and pimento. Fill celery stalks, covering onion with sausage mixture. Dip ends in chopped parsley.

**Canape Roquefort.**

Cut the canapes in the desired shapes. Fry in butter to a golden brown. For two canapes, use 3 ounces Roquefort cheese, a few drops of Worcestershire sauce, 1 ounce cream cheese, and a few drops of French dressing. Make a paste and decorate the canapes with little pieces of green and red peppers.

**Midnight Frolic Sandwich.**

4 slices rye bread
2 ounces caviar
1 tomato
2 ounces Roquefort cheese
2 hard-boiled eggs

Arrange on one slice of bread half the cheese and half the sliced tomato. On the other slice arrange half the caviar and half the hard-boiled egg. Garnish with olives, pickles, or chopped onion. Serve open.

**Boston Baked Beans.**

1 quart pea beans
¾ pound fat salt pork
1 tablespoon salt
3 tablespoons sugar
1 tablespoon to 1 cup molasses, according to taste
½ teaspoon mustard, if desired
Boiling water

Pick over beans, cover with cold water and soak overnight. Drain, cover with fresh water, heat slowly (keeping water below boiling point) and cook until skin will burst, which is best determined by taking a few beans on the tip of a spoon and blowing on them. Drain beans. Scald pork and scrape, remove one-fourth inch slice, and put in bottom of bean pot. Cut through rind of remaining pork every half-inch, making cuts 1 inch deep. Put beans in pot and bury pork in beans, leaving rind exposed. Mix salt, molasses and sugar, add one cup boiling water and pour over beans; then add enough more boiling water to cover beans. Cover bean pot and bake six to eight hours in slow oven (250 degrees Fahrenheit), uncovering the last hour of cooking so that rind may become brown and crisp. Add water as needed. If pork mixed with lean is preferred, use less salt.

**Citrus Sweet Potatoes.**

Two pounds of sweet potatoes that have been boiled, skinned and mashed or pressed through a sieve, six tablespoons each of melted butter and brown sugar, juice of an orange and grated rind of half an orange, juice of half a lemon and grated rind of a lemon. Beat together until light, put in a well-buttered dish and bake half an hour in a moderate oven.

**Favorite Luncheon.**

1 head of lettuce
4 hard-boiled eggs (cold)
4 tomatoes (medium size)
4 boiled beets (cold and medium size)
1 can drained peas
¼ pound of American cheese (or kind preferred)
4 tablespoons mayonnaise

Place lettuce leaves on plate, and then place tomato in center (which has been cut to open like a flower). Mix mayonnaise and peas together and place over the tomato. Slice eggs and beets and place around the tomato and peas.

Cut the cheese in small squares or strips and put a piece on each slice of beet and some in the center. Serve with extra dish of mayonnaise.

Cucumber can be used in place of beets and ham or any preferred cold meat in place of the cheese.

Fancy cutters are a big help with cold plates and salads and should be used if available.

**Preserved Strawberries.**

3 quarts firm ripe strawberries
3 pounds granulated sugar

Place a layer of berries in a preserving kettle, cover with a layer of sugar, continue in alternate layers of fruit and sugar until all is used, having berries as top layer. Let stand for several hours until juice is drawn out, carefully remove berries with a strainer and boil sirup rapidly until reduced one-half. Add fruit to sirup, bring to boiling point, remove all scum and fill hot jars, adjust rubber and cover on each jar and seal sufficiently to hold cover on but not to be tightly sealed, and sterilize under boiling water for eight minutes. Remove jars from water and seal tightly.

**Peanut Brittle.**

2 cups old-fashioned brown sugar
2 cups shelled peanuts

Remove the brown skins from the peanuts and chop them coarsely, then scatter them in a well-buttered pan. Place the sugar in a heavy iron frying pan or Scotch kettle over the fire and heat it very slowly until it becomes liquid, stirring it continually so that it will not become too brown. When it is entirely melted pour it at once over the nuts. As it hardens very quickly, it should be marked in squares immediately, or it may be broken irregularly. Cocoanut brittle, walnut brittle, pecan brittle or other brittles may be made in the same way.

**Blackberry Jelly.**

1 pound of blackberries
½ pound of sugar

To every pound of blackberries allow a half pound of sugar. Put the berries in a porcelain-lined kettle and cover them with the sugar and let them stand for two hours. Then set over a moderate fire and bring the mixture to the boiling point. Skim while boiling; pour immediately into cups and glasses and cover tightly and place in a cool, dry place.

For strawberry and blackberry jelly combined, allow equal parts of the fruits and proceed as above.

## Blitz Torte Favorite Recipe

Post Staff Photo.

*Mrs. J. Edwin Reid, though busy with club work, still takes time out to bake her favorite confection—a Blitz torte filled with lemon custard and topped with whipped cream.*

## Graduate Nurses

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Mrs. Rosalie Brown Stubbs—Secretary.

Mrs. B. R. Richardson—Director.

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The object of the Graduate Nurses' Association of the District of Columbia is to serve the public and to advance the educational, professional and ethical standards of nursing in the District of Columbia.

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The object—pursuit of any social, progressive and philanthropic movement that the club shall choose.

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Officers—Mrs. C. E. Ferguson, president; Mrs. Myra Root, vice president; Miss Phebe Stine, secretary; Mrs. E. M. Wallace, treasurer.

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## Miscellaneous Recipes

**Coupe Madelaine.**

2 cups honeydew melon, diced
1 tablespoon confectioner's sugar
Dash of salt
1 teaspoon lime juice
1 pint vanilla ice cream
1 cup red currant jelly
1 tablespoon lemon juice

Just before serving, combine melon with sugar, salt and lime juice. Place a small amount in sherbert glasses, cover with vanilla ice cream and over the top pour the currant jelly which has been melted ver hot water and mixed with the lemon juice. This recipe makes 6 portions.

**Summer Dawn Torte.**

6 egg whites
2 cups granulated sugar
1 teaspoon vanilla
1 teaspoon vinegar
1 pint red raspberries
2 tablespoons powdered sugar
2 yellow peaches
¼ cup whipping cream

Beat egg whites until very stiff. Add sugar, ¼ cup at a time, beating thoroughly after each addition, until all is used. Add vanilla and vinegar and beat again until mixture becomes quite dry in appearance. Pour into greased 8-inch spring pan, the bottom of which has been lined with plain paper. Swirl mixture with a spatula, leaving sides high and center hollow. Bake in a slow oven (250 degrees F.) for 1 hour then increase heat (to 325 degrees F.) or 20 to 30 minutes or until torte is firm. Remove from oven an dallow to cool before removing from pan. Just before serving, fill the center with sweetened red raspberries. Decorate with peach halves, the hollow of which have been filled with sweetened whipped cream.

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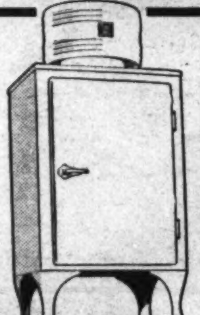

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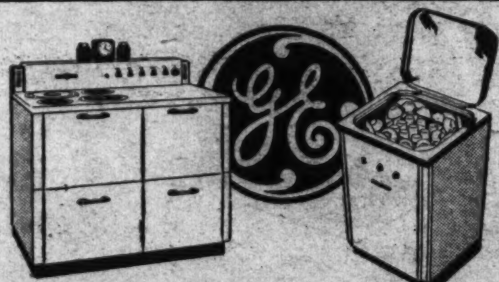


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